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PROVISIONER

MAY 23 • 1942

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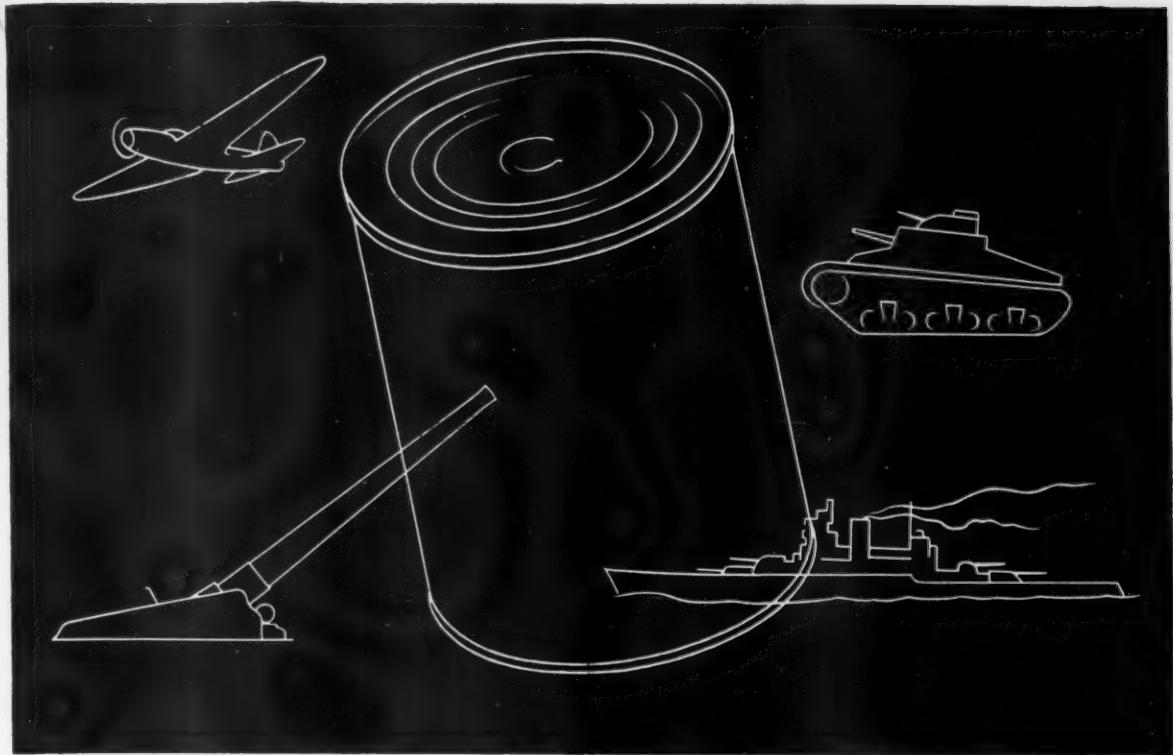
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Producing packages to protect America is the most important job Continental ever tackled. What these packages are, their size, or appearance is unimportant. The real significant thing is that government, like industry, has found that the tin container is an all-around, safe, economical package.

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needed in planes, guns, and ships. We are doing our best not only to make the needed containers, but also to save tin by perfecting changes and complying with orders to stretch present supplies.

Looking into the future we see many new packaging ideas—ideas which must be held in abeyance until another day. But, for those who are planning ahead, we offer the services of our packaging engineers, research men and designers. They will be glad to work with you.

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THE NATIONAL PROVISIONER

Volume 106

MAY 23, 1942

Number 21

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DAILY MARKET SERVICE

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(Mail and Wire)

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc. For information on rates and service address: The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: Dehydration of food products promises to become one of the biggest food stories of the war. An early issue will describe dehydrating equipment and outline the progress being made in this field on meat products.

★ ★ ★

Trust our boys in the Army to dig up new and colorful phrasing for their rations. Some of the "chow" slang of 25 years ago is used, with modifications, along with new ones. No doubt some of the terms will become a more or less permanent part of our daily language: A soldier on KP dish washing duty is a "bubble dancer." Coffee has been dubbed "battery acid" and officers inspecting mess hall and kitchens are on a "crumb hunt." A mess sergeant is a "belly robber." Our present mechanized war is reflected in the renaming of canned milk—"armored cow." Creamed chipped beef on toast is "slop on a shingle," while the boys presiding over the stoves are "slumburners." Other expressions, some of them holdovers from 1917-18 are "grease" for butter; "goldfish" for salmon and "grass" for salad.

★ ★ ★

U. S. troops in Australia are well fed—partly from home and partly with fresh meats, milk and vegetables produced in Australia. Meat is provided by the Australian Supply Service. After several weeks of profound discussions the Australians agreed not to provide mutton for more than two meals per week—to the great joy of the beef and pork eating Americans. However, as Edward Angly, *Chicago Sun* correspondent, points out, Australians also prefer beef to mutton and ordinarily ship much of the latter to England.

★ ★ ★

Hats off to Mrs. Virgie Ellis, Negro woman of Nebraska City, Neb., who braved water up to her chin to aid the government's program of increased pork production! When nearby floodwaters backed up into the Ellis barn she went to the rescue of 14 small pigs. As the frightened, squealing porkers swam past, Mrs. Ellis grabbed them one by one and placed them in the barn loft. All survived the ordeal and Mrs. Ellis has contributed a sizable poundage of much-needed pork through her efforts.

★ ★ ★

"Remember Pearl Harbor" is more than a slogan to employes of the Swift and Company branch at Honolulu, Hawaii. The treacherous and historic attack of December 7 was right in their own front yard. Little wonder that the Swift workers in Honolulu have signed up 100 per cent for the purchase of U. S. War Bonds through weekly deductions from paychecks.



GET THE FACTS ABOUT THIS NEW, BRIGHT CREAM-COLORED FREEZER PAPER

FOR COMPLETE PROTECTION in a lighter-colored freezer paper H. P. Smith Paper Company now offers meat packers the new H P S CREAM MASTER FREEZERWRAP... a brand new wrap for freezer cuts, featuring the same dependable protection all HPS papers provide. It is a new and different sheet... waxed both sides... lighter in color for those who prefer a brighter paper. It has a soft, rubber-like pliability that speeds up wrapping... makes packages snugger, neater-looking, and air-tight.

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In addition to HPS CREAM MASTER FREEZERWRAP and HPS MASTER FREEZERWRAP, you can still get HPS STANDARD FREEZERWRAP... the ideal paper for packers who prefer two-sheet wrapping for protecting freezer cuts. To get samples of these special HPS Papers use the handy coupon on the right. There's no obligation, of course.

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Your hot-weather shipments of fresh meats will retain their full bloom, stay fresh longer, look nicer, and sell faster when they are wrapped in HPS STA-TUF. Famous non-pulping STA-TUF valves off excess moisture, prevents smothering, stops sweating. It strips off clean, whole, intact, in one piece... eliminates irksome picking. Scientific processing makes STA-TUF one of the strongest of wet-strength papers. It resists scuffing or tearing under all packing conditions, wet or dry.

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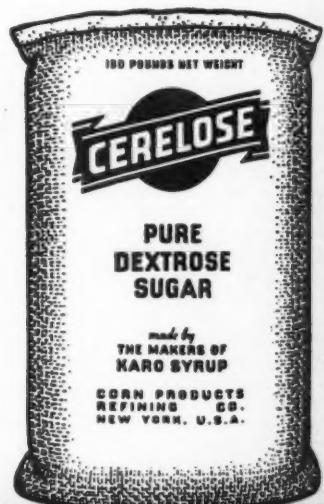
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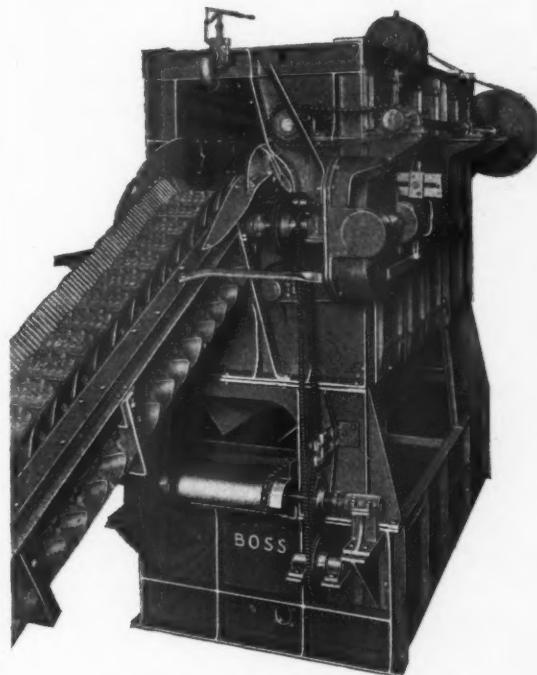
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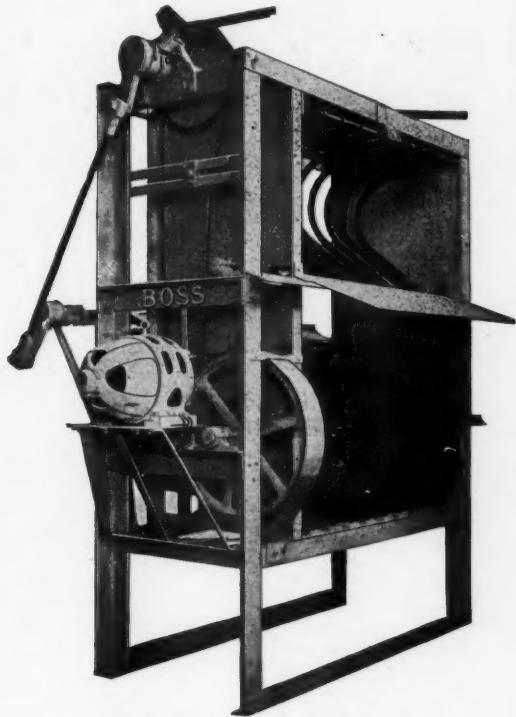


"BOSS" Universal Hog Dehairer

In accordance with the greater demand for food products, increased production of hogs is being urged. This will mean larger quantities of pork products that the packers will have to provide.

With "BOSS" Dehairers available to remove the hair quickly and efficiently, the handling of this increased production is done much more readily than would be the case if old-time methods had to be used.

"BOSS" Dehairers are built in a variety of styles and sizes to meet all requirements and give excellent service in any and all of the several types. Whether you kill only a few hogs a



"BOSS" Grate Dehairer

week or up to 750 per hour, there is a "BOSS" Dehairer to serve your needs. At a very small cost per hog, the most effective dehairing is done without the expense of additional costly and cumbersome equipment.

The skins of hogs cleaned by "BOSS" Dehairers are not mutilated or harmed in any way as to affect their value which is an important item to consider.

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AS LONG AS POSSIBLE, "BOSS" WILL GIVE BEST OF SATISFACTORY SERVICE



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It isn't guarded at the Brooklyn Navy Yard, or tested at Aberdeen.

But it's the toughest weapon these men you are looking at will ever take into battle. It's the stuff with which all our wars are won.

The boy in the uniform doesn't call it *morale*. That's a cold potatoes word for something John American feels deep and warm inside.

Perhaps he can't give it a name. But he can tell you what it's made of.

It's made of the thrill he gets when his troop train stops at a junction point and fifty good-looking girls are at the station with cigarettes.

It's made of the appreciation he feels for a bright new USO clubhouse where

he and his friends can go for a few hours' rest and relaxation.

It's made of laughter and music—when Bob Hope or Lana Turner visits his camp with a USO show.

It's made of his invitations to the homes of pleasant strangers.

It's made of a cup of coffee and a Yankee smile—at some lone outpost in Alaska or in the Caribbean.

Maybe it's just a feeling of kinship with this land of a hundred million generous people. Maybe it's just the understanding that this whole country cares; that the soldier is bone of our bone; that he and we are one.

Name it if you can. But it's the secret weapon of a democratic army—a weapon that can never be *ersatzed* in Germany or Japan.

What can you do to sharpen this weapon? Give to the USO. This great national service organization that overrides race and creed has been entrusted by your government with responsibility for the service man's leisure needs. With maintaining clubhouses and providing camp shows, with a hundred thoughtful services to our men at home and abroad.

The needs of USO have grown as enormously as our armed forces themselves. This Spring we must have \$32,000,000.

Give all you can—whether it's a lot or a little.

Send your contribution to your local chairman or to USO, Empire State Building, New York City.

★ **USO** ★

**WHY DID I BUY
YOUR BRAND OF SAUSAGES?**



Armour's Natural Casings Give Sausages Sales-Appeal

Of course, customers don't know whether or not your sausages are made with Armour's Natural Casings . . . but they do appreciate sausage products that have a firm, fresh appearance. The greater elasticity of Armour's Natural Casings makes them always cling tightly to the meat—and that

gives you sausages with real *sales-appeal*!

Then, too, Armour's Natural Casings are carefully graded to size . . . always uniform . . . and always strong, to resist breakage. Scores of sizes and types from which to choose—your nearest Armour branch can quickly supply *all* your casing needs.

ARMOUR'S NATURAL CASINGS

New Pork Ceiling Is Patterned After Previous Temporary Plan

THE long awaited permanent price regulation on pork products was finally released late this week in the form of Maximum Price Regulation No. 148, issued by the Office of Price Administration. Construction of the permanent order differs little from the temporary order and its amendments that had been in effect for 60 days, and follows much the same pattern as the amended regulation issued in mid-April.

In sales of wholesale pork cuts during the 90-day period prior to March 9, 1942, where the seller referred to market quotations rather than his list price, the maximum prices to the buyers shall be the highest prices at which such cuts were listed in such market quotations during the period March 3, 1942, to March 7, 1942, inclusive. Allowances are to be made for transportation, processing and other costs which might have prevailed during that period.

An alternative in figuring maximum prices is stated in paragraph (d) whereby the maximum price shall be the highest at which the seller contracted or agreed to sell during the period February 16, 1942, to February 20, 1942, inclusive, plus specific additions. By using this method, the seller may add to the various cuts allowances contained in paragraph (f), shown here-with in Table II. Two other methods, described in the order, can be used in figuring the maximum levels.

An exception to the ceiling prices is granted the FSCC and any purchasing agency of the armed forces of the U. S. Maximum prices for sales on their accounts may be made at 1½ per lb. above market quotations during the period March 3, 1942, to March 7, 1942. Most of the maximum prices allowed to be paid by government agencies (see Table I) are lower than most recent prices paid by the FSCC in its purchases of meat and meat products.

Additions allowed to the seller's highest prices for wholesale pork cuts as determined by paragraphs (a), (c), (d) and (e) are little different from those provided in the previous temporary order, although additional items not included in previous control now appear in the list.

The permanent price order covers practically every pork item now being sold, although no mention was made of lard. A revision is expected on that product shortly, but will come from another branch of the OPA.

An important paragraph in the new

TABLE 1—PEAK PRICES
TO FSCC BUYERS

Cured Wiltshire sides.....	\$23.50
Pork loins, 8/10, 10/12 lbs....	29.00
Pork loins, 12/15 lbs.....	27.50
Canned or packaged spiced luncheon meat made entirely from pork:	
12-oz. cans	42.00
2½-lb. cans	39.25
6-lb. cans	38.00
Canned or packaged spiced ham:	
12 oz. cans.....	43.50
2½-lb. cans	40.75
6-lb. cans	39.50
Canned pork sausage	
(1½-lb. cans)	29.50
Canned pork sausage links	
(2-lb. cans).....	40.00
Canned pork and soya links	
(1½-lb. cans)	31.50
Canned corned pork	
(12-oz. cans)	60.00
Canned corned pork	
(6-lb. cans)	56.00
Canned dry salt bacon	
(12-lb. cans)	30.00
Canned sliced bacon	
(1½-lb. cans)	36.25
Canned pork tongue	
(12-oz. cans)	41.25
Canned pork tongue	
(6-lb. cans)	37.25

price regulation provides separate ceilings for each weight and range, grade, and stage of processing, if customarily priced separately. This provision goes into more detail than the similar provision carried in the temporary regulation.

In conjunction with the new pork ceilings, it should be noted that the effective date of price ceilings established by the General Maximum Price Regulation has been extended until July 1, 1942, for sales or deliveries to and contracts with the War and Navy Departments. Announcement of the extension was made by Mr. Henderson late this week.

With but one or two omissions of a minor nature, the following is the text of the permanent price control on pork and hogs:

PART 1364—FRESH, SMOKED AND CANNED MEAT PRODUCTS

Sections 1364.21 to 1364.34, inclusive, issued pursuant to the authority contained in Pub. Law 421, 77th Congress.

§1364.21 Prohibition Against Selling Dressed Hogs and Wholesale Pork Cuts at Prices Above the Maximum

On and after May 21, 1942, regardless of any contract, agreement, or other obligation, no person shall sell or deliver dressed hogs or any wholesale pork cut at a price higher than the maximum price permitted by Section 1364.22; and no person shall agree, offer, solicit or attempt to do any of the foregoing. The provisions of this section shall not be applicable to sales or deliveries of dressed hogs or wholesale pork cuts to a purchaser if, prior to May 21, 1942, such dressed hogs or wholesale pork cuts have been received by a carrier, other than a carrier owned or controlled by the seller, for shipment to such purchaser; nor to sales or deliveries of dressed hogs or wholesale pork cuts for export under unrevoked export licenses issued prior to March 7, 1942, where the contracts to sell were made not later than three days after March 7.

§1364.22 Maximum Prices for Dressed Hogs and Wholesale Pork Cuts

(a) Except as provided in paragraph (b) of this section, the maximum price for each wholesale pork cut shall be the highest price at which such wholesale pork cut was listed in the price list or lists upon which the seller made sales, delivered at the delivery point during the period February 16, 1942, to February 20, 1942, inclusive, plus the specific addition to such cut which is allowed by paragraph (f) of this section; Provided: (1) That where the seller because of unusual transportation, packaging, and handling costs customarily sold to certain buyers during the 90-day period prior to March 9, 1942, at prices higher than the list prices, he may continue to include such new costs as are actually incurred in the sales to those buyers; (2) That the seller must continue to allow all the deductions or discounts from his price list or lists which were customary during the 90-day period prior to March 9, 1942, and which were based on cost differentials arising from low transportation or packaging costs or any other saving in the cost of handling; except that provisions of this Proviso No. 2 of paragraph (a) shall not apply to any sales of wholesale pork cuts to the FSCC or to any purchasing agency of the armed forces of the United States.

(b) (1) Where the seller customarily sold wholesale pork cuts to certain buyers during the 90-day period prior to March 9, 1942, at prices which he fixed by reference to market quotations for such cuts or related cuts

rather than by reference to his price list or lists, the maximum prices to such buyers shall be the highest prices at which such cuts or related cuts were listed in such market quotations during the period March 3, 1942, to March 7, 1942, inclusive, making adjustments for the transportation, processing, and service costs which prevailed during the 90-day period which he regularly included in computing the prices charged during such period; except that in any sale to the FSAC or to any purchasing agency of the armed forces of the United States of a wholesale pork cut listed in such market quotation, the maximum price for such cut shall not be higher than 1½c per lb. in excess of the highest price listed for such cut in such market quotations during the period March 3, 1942, to March 7, 1942.

(2) In any sale of the following items to the FSAC or to any purchasing agency of the armed forces of the United States, the maximum price per cwt. shall be as follows (refer to Table I, page 11.)

(c) If the maximum price for any wholesale pork cut cannot be determined under paragraphs (a) or (b) above, the maximum price shall be the highest price at which the seller contracted or agreed, during the period February 16, 1942, to February 20, 1942, inclusive, to sell such wholesale pork cut to a similar purchaser in the locality of the delivery point, plus his specific addition for such cut which is allowed by paragraph (f) of this section.

(d) If the maximum price cannot be determined under paragraphs (a), (b) or (c) above, the maximum price shall be the highest at which the seller contracted or agreed, during the period February 16, 1942, to February 20, 1942, inclusive, to sell such wholesale pork cut to a similar purchaser at the nearest delivery point, plus specific addition for such cut which is allowed by paragraph (f) of this section, making adjustment for differences between transportation charges from the seller's shipping point to each of the two delivery points.

(e) If the maximum price cannot be determined under paragraphs (a), (b), (c) or (d) above, the maximum price shall be the highest price at which the most closely competitive seller of dressed hogs and wholesale pork cuts contracted or agreed, during the period February 16, 1942, to February 20, 1942, inclusive, to sell such wholesale pork cut to a buyer in the locality of the delivery point, plus the specific addition for such cut which is allowed by paragraph (f) in this section.

(f) To the seller's highest prices for wholesale pork cuts as determined by paragraphs (a), (c), (d), and (e) of this section, the following additions may be made (refer to Table II above).

For any cut not listed (see Table II), the permitted addition is the amount applicable to the most nearly similar wholesale pork cut, derived from the same primal cut, and in the same stage of processing.

TABLE II.—PERMISSIBLE ADDITIONS TO SELLERS' LISTS

Regular hams, fresh or frozen.	½c	Picnics, boneless, baked or dried.	2c
Regular hams, cured.	½c	Picnics, boneless, canned.	2c
Regular hams, smoked.	¾c	Butts, fresh or frozen.	1½c
Regular hams, boiled.	1c	Butts, cured.	1½c
Regular hams, baked or dried.	1½c	Butts, smoked.	1½c
Regular hams, boneless, fresh or frozen.	¾c	Butts, boneless, fresh or frozen.	2c
Regular hams, boneless, cured.	¾c	Butts, boneless, cured.	2c
Regular hams, boneless, smoked.	1c	Butts, boneless, smoked.	2½c
Regular hams, boneless, baked or dried.	1c	Butts, boneless, boiled.	2¾c
Regular hams, boneless, baked or dried.	1½c	Butts, boneless, baked or dried.	3c
Regular hams, boneless, canned.	1½c	Butts, boneless, canned.	3c
Skinned hams, fresh or frozen.	1c	Bellies, for bacon, fresh or frozen.	¾c
Skinned hams, cured.	1c	Bellies, for bacon, cured.	¾c
Skinned hams, smoked.	1½c	Bellies, for bacon, smoked.	1c
Skinned hams, boiled.	1½c	Bellies, for bacon, baked or dried, sliced.	1½c
Skinned hams, baked or dried.	2c	Bellies, for bacon, canned.	1½c
Skinned hams, boneless, fresh or frozen.	1½c	Bellies, dry salt, fresh or frozen.	1½c
Skinned hams, boneless, cured.	1½c	Bellies, dry salt, cured.	1½c
Skinned hams, boneless, smoked.	1½c	Bellies, dry salt, smoked.	1¾c
Skinned hams, boneless, boiled.	1½c	Bellies, dry salt, baked or dried.	2c
Skinned hams, boneless, baked or dried.	2c	Bellies, dry salt, canned.	2c
Skinned hams, boneless, canned.	2c	Loins, fresh or frozen.	2c
Virginia style hams, shoulders and sides, baked or dried.	2½c	Loins, cured.	2c
Shoulders, fresh or frozen.	1c	Loins, smoked.	2½c
Shoulders, cured.	1c	Loins, boneless, fresh or frozen.	3c
Shoulders, smoked.	1½c	Loins, boneless, cured.	3c
Shoulders, boneless, fresh or frozen.	1½c	Loins, boneless, smoked.	4c
Shoulders, boneless, cured.	1½c	Loins, boneless, baked or dried.	4c
Shoulders, boneless, smoked.	1½c	Loins, boneless, canned.	4c
Shoulders, boneless, baked or dried.	2c	Spareribs, fresh or frozen.	½c
Shoulders, boneless, canned.	2c	Spareribs, cured.	½c
Picnics, fresh or frozen.	1c	Spareribs, smoked.	¾c
Picnics, cured.	1c	Fat backs, fresh or frozen.	¾c
Picnics, smoked.	1½c	Fat backs, cured.	¾c
Picnics, boneless, fresh or frozen.	1½c	Fat backs, smoked.	¾c
Picnics, boneless, cured.	1½c	Plates, fresh or frozen.	1½c
Picnics, boneless, smoked.	1½c	Plates, cured.	1½c
Picnics, boneless, boiled.	2c	Plates, smoked.	1½c
Picnics, boneless, baked or dried.	2c	Jowl butts, fresh or frozen.	1c
Feet, tails, neckbones, fresh or frozen.	½c	Jowl butts, cured.	1c
Feet, tails, neckbones, canned.	1c	Jowl butts, smoked.	1½c
Pork trimmings, fresh or frozen.	1½c	Feet, tails, neckbones, fresh or frozen.	½c
Canned meats, made entirely from pork.	1½c	Feet, tails, neckbones, canned.	1c

(g) If the maximum price for any wholesale pork cut cannot be determined under paragraphs (a), (b), (c), (d), or (e) above, the maximum price for such cut shall be the maximum price (determined under said paragraphs) for the most nearly similar cut derived

from the same primal cut, making adjustment for the differential between the prices of such cuts which the seller customarily maintains.

(h) The maximum price for each dressed hog shall be determined as follows:

(Continued on page 28.)

CANADA IS MEETING HER BACON GOAL

During the first half of its 1941-42 contract to deliver bacon to the British market, Canada more than fulfilled its obligations, the U. S. Department of Agriculture reported.

The Anglo-Canadian bacon agreement provides for total Canadian shipments of 600,000,000 lbs. during the 12 months ending September, 1942. In the first six months of that period, October through March, shipments

made to the United Kingdom amounted to 326,000,000 lbs., more than half of the agreed total.

During the first half of the contract period, 3,660,000 hogs were slaughtered, including slaughter for domestic consumption. It is estimated that during the last half of the contract period it will be necessary to slaughter 3,267,000 hogs, including 984,000 for domestic consumption.



CULLEN SHARES HIS SECRETS

LEFT.—Max Cullen slices a roast for Hedy Lamarr. Pete Smith, movie producer, looks on.

BELOW.—(1) Max prepares a porterhouse steak for the outdoor grill. (2) Jumbo hamburger, recommended for outdoor meals, cooks evenly and is sliced (3) for use in sandwiches. (4) Two longitudinal cuts keep franks from curling. (5) Muriel Barr and Pete Smith watch Cullen remove rib roast from spit.

—should be used as a source of heat, and that the meat should be placed six or eight in. above them. Cuts should run an inch or more in thickness.

The National Livestock and Meat Board specialist, in addition to acting in the picture, also served as technical adviser in the writing of the script. "Barbee-Cues" is the second Pete Smith meat short in which Mr. Cullen has appeared. Its predecessor was "Culinary Carving," which enjoyed wide popularity.

The new meat film, highly entertaining and instructive, gives meat dealers throughout the country an unusual opportunity to boost sales. Backyard barbecue parties will be encouraged, calling for heavier meat consumption. A barbecue means *meats*—with little or no vegetable competition. In addition, meat cooked outdoors always encourages a second or third helping and greater-than-average consumption.

In connection with the release of the film, the National Live Stock and Meat board has prepared a large, attractive folder, printed in color. This folder is for use in retail meat shops at the time the picture is shown in a local theater. Distribution of this material will be through the Board, and through packer salesmen. The American Meat Institute is also cooperating in boosting this film of outdoor meat cookery by inserting notices of its appearance in advertising carried in daily newspapers.

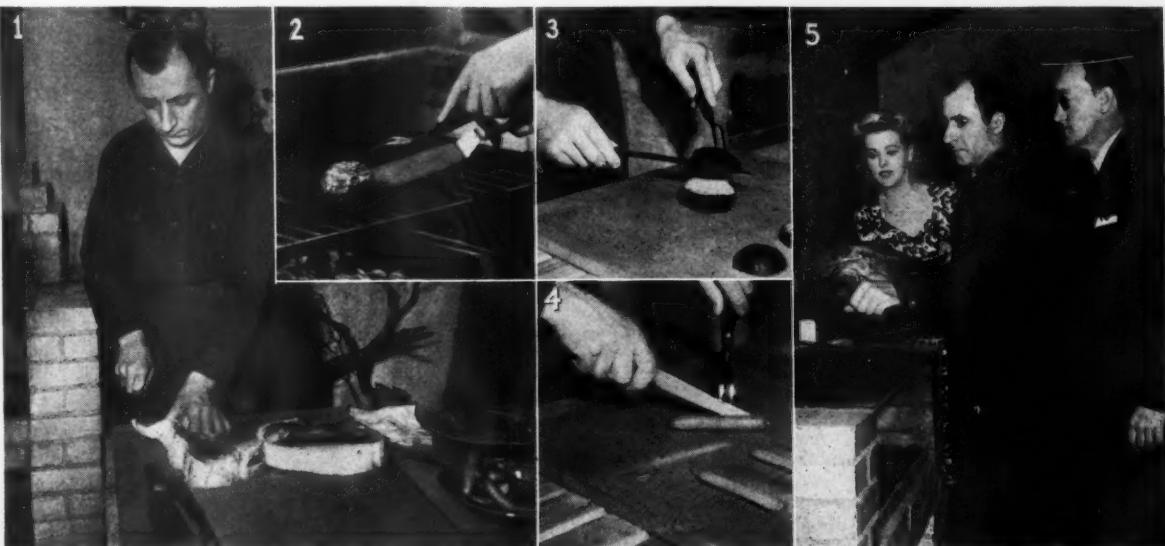
"Barbee-Cues" Shows U. S. How to Cook Meat in Open

TIMEDED for the summer outdoor cooking season, the new Pete Smith short "Barbee-Cues" will be presented in theaters all over the nation starting May 30. Before fall, it will have been shown in thousands of theaters to an audience running into many millions. The picture has as its featured player Max Cullen, meat and carving expert of the National Live Stock and Meat Board, who was loaned to Metro-Goldwyn-Mayer to make the educational short.

"Barbee-Cues" presents a powerful story for meat prepared over the open fire. It is definitely a picture of "appe-

tit appeal" and meat is the only food given a big play. In the film Mr. Cullen, aided by the narration of Pete Smith, shows the right way to prepare and barbecue roasts, steaks, chops, ribs, hamburger and frankfurters. For humorous contrast, the left-handed culinary endeavors of one Jerry Jerk are presented to show how good beef, pork and lamb should not be handled.

Mr. Cullen demonstrates that any cut of meat which can be broiled or pan broiled can be cooked outdoors over hot coals. He points out that the grill should be heavy enough to stand considerable heat, that coals—not a flame



NEW HORIZONS IN BY-PRODUCT UTILIZATION INVITE STUDY

By VICTOR CONQUEST • *Research Department, Armour and Company*

IN LAYING out a program for future by-product utilization, the same objectives that have actuated this development in the past must also be our guide in the future. From our available raw materials, we must produce new products of greater value or find new uses for many of our present standard products. The net result should be a greater credit turned back to the packer. This credit eventually will be proportioned by economic laws between producer, packer and consumer.



V. CONQUEST

Since some of the progress of by-product utilization in the past has been through engineering means, some of our newer developments undoubtedly will arise from engineering research. Those identified with the chemical side of the packing industry may be pardoned for thinking that most of the answers to by-product utilization of the next few years will be through chemistry.

It is certain that full cooperation among all agencies—producers, agricultural schools, governmental agencies and research laboratories—will be needed to solve many problems. Much work has already been done that might be an indication of future trends for the better utilization of by-products. We also know a number of problems that need solving and projects that need completion before better utilization is made possible.

Classified chemically, packinghouse by-products may be divided into proteins, fats and minerals. In considering what may happen to these products in the future, we must consider not only the chemical composition of the raw materials, but also their physical and biological characteristics.

Packinghouse by-products, due to their complex biological nature, are difficult materials to analyze. Proteins represent the greatest problem, and although we can determine their ultimate composition without too much difficulty, the structures of the component parts making up a protein are not easy to determine. There is not much physical data available on these building blocks of proteins. The first necessity, then, for an intelligent attack on the problem of by-product utilization is the development of thorough analytical research.

This means that much of the work will be in academic or governmental institutions, since there are not many in-

• Large-scale production of amino acids from packinghouse protein wastes, the possible utilization of certain fractions of animal blood for transfusion purposes and the production of textiles from packinghouse proteins were among the by-product developments of the future envisioned by Victor Conquest, head of the research laboratory of Armour and Company, in an address before the thirty-fourth annual meeting of the American Society of Animal Production in Chicago not long ago. Principal features of the address are published herewith.

dustrial laboratories qualified or having the desire to spend their time and money on any but intensely practical problems. We can predict that if analytical results and procedures are made available, much more progress will be made in by-product utilization.

Complexity of Proteins

Of the packinghouse by-products, proteins are more complex in their constitution than any other and are capable of being further sub-divided into a number of types of protein substances. This type of classification would include division of proteins into collagen-like materials, as typified by hides, ten-

dons and connective tissue; blood and its products, including hemoglobin, serum and fibrin; enzymes and physiologically active glandular extracts and body fluids; lean meat proteins; hair; horn and hoof. Each of these substances has its own peculiar chemistry as well as physical characteristics. Not too much is known about any of them and before full utilization can be realized, the first job must be the development of precision analytical procedures and data.

Most of the ordinary things that can be done with protein by-products without knowing much about their chemical or physical characteristics are already being done. For instance, glues from hide and bone have been made and used for years without the users or the manufacturers having any interest in more than the gross chemistry of the products.

One of the developments that we will see more of in the future is the large scale production of amino acids from packinghouse protein wastes. At the present time most amino acids are of academic or clinical interest only, with some study on the methods of production so that costs can be scaled down. It is not inconceivable that certain amino acids may be used in large quantities in industrial chemical processes. Some investigational work has already proceeded along this line and we feel that more will follow which will be to the advantage of the protein by-products.

Neither is it inconceivable that the nutritious elements in waste proteins may eventually be used as a human food accessory. Some mention has been made in the past few months of the prospect of utilizing certain fractions of animal blood for transfusion pur-

(Continued on page 29.)

TENDERING SAUSAGE CASINGS

Among the most significant by-product developments of recent years is the tendering of natural casings by enzymatic action. In the accompanying photograph, the skins of Swift & Company's "dinner size" frankfurts are being tendered by immersion in fresh pineapple juice. Other examples of recent by-product developments include hog hair insulation and latex-hog hair cushions, chemicals from fats, protein from sewage in the form of animal feed and a number of new therapeutic agents, such as pituitary factors, cortin and highly active yellow bone marrow.



Building Coal Stockpile Presents Safety Problems

NOT because any shortage of coal is in the offing, but because of the heavy burden already placed on the nation's railroads, Donald M. Nelson, chairman of the War Production Board, has called on the nation's large coal users to stockpile fuel to the limit of storage capacity. The order was directed especially at large industrial users and those with war contracts. While at the present time carriers can make coal shipments with little difficulty, transportation conditions by fall and winter are expected to be considerably more serious.

In the case of meat plants, there is the added factor that coal requirements later in the year will be heavier because of the heavy kill expected. Accordingly, the meat packer will do well to anticipate coal needs in advance and make preparations for extra storage. Not only will the move relieve railroads for other war transportation needs; it will be good business to assure plenty of power and heat for the plant, regardless of what may come in the way of increased operations or slow fuel deliveries.

Storage of coal above normal requirements, particularly during summer months, brings up several problems. One of the principal considerations when storing coal in sizable quantities is spontaneous combustion. Where bituminous coal is stored in larger lumps, there is little, if any, danger of the pile heating or igniting. But where coal of smaller sizes, or slack, is piled, trouble may develop.

Reasons for Heating

According to work by the U. S. Bureau of Mines, coal heating is believed to be a surface action. As the surface is increased—especially in lumps below 1 1/4-in., or nut size—the danger increases. A ton of soft coal in a solid piece would have a surface area of but 47 sq. ft. Broken up fine enough to go through a 16-mesh sieve, the same coal would have a surface area of more than an acre.

It has also been found that the chance for spontaneous combustion in newly mined coal is considerably greater than in weathered coal. Outside temperature when the coal is stored is also important. It has been found that coal put into storage at 80 degs. F. has four times as much chance of igniting spontaneously as coal stored when the outside temperature is 60 degs.

For safe storage of bituminous slack, it is essential that air be kept from circulating through the pile. In many large plants this is done by storing the coal in two or three foot levels, leveling it off, and then compressing it with a heavy roller. Because of the

generated. Unless the coal is dropped from any height, such as a trestle, there is relatively little danger of heating in large piles of the coarser material. If the coal is dropped a considerable distance, the fine product resulting is a source of fire danger, even if the bulk of it is in a coarse form. Spreading in uniform layers to prevent segregation of the fine product and the lump coal is a preventive measure.

Storage of straight mine-run coal, because of the presence of fine coal and dust, is rather difficult. It should be spread in uniform layers to prevent segregation. Piles should be low and should be carefully watched; space should be provided for moving in case heating occurs.

Storage of fine coal and screenings with a minimum of heating danger is possible by compressing the pile to exclude air, as mentioned previously, and by sealing the top and sides of the pile with an asphalt coating. Use of very fine coal for the top layer of the pile, plus an outside covering of lump coal to keep down wind and rain erosion is another successful storage method used. According to Bureau of Mines tests, the only 100 per cent safe way to store fine coal and screenings is under water. On a percentage basis, the chance for spontaneous combustion of coal with reasonably careful handling is very small and should not discourage building stockpiles.

Heat Value Loss Slight

Likelihood of deterioration of the fuel through long storage, other than combustion damage, is very small. Tests show that best coals lose only about 1.2 per cent of their heating value the first year and but 2.1 per cent if stored for two years. In poorer quality fuel, the loss may run 5 per cent in three years. It seems to make little difference whether the coal is stored in the open or under cover; in either connection the storage base is important. Concrete floors are best, although hard clay bottoms will do nearly as well. A cinder base is not advisable, since it may contaminate the fuel and allow air seepage

(Continued on page 24.)

COAL STOCKPILE DATA

	BITUMINOUS	Space per short ton, cu. ft.	B.t.u. per lb.
Alabama domestic	44.	11,700-14,200	
Colorado lump	38.1-39.6	10,000-13,500	
Illinois mine run	36.1-36.8	10,300-12,200	
Illinois lump	41.3-45.5	10,300-12,200	
Kentucky 95% lump, 5% nut	36.7-46.6	11,500-14,300	
Kentucky lump	42.1-44.5	11,500-14,300	
Ohio 60% lump, 30% nut, 10% slack	43.	12,000-13,000	
Ohio 40% lump, 20% nut, 20% slack	40.	12,000-13,000	
Pennsylvania 90% lump, 5% nut, 5% slack	40.4-42.6	11,900-14,300	
Pennsylvania slack	38.5	11,900-14,300	
Pennsylvania lump	43.	11,900-14,300	

SEMI-BITUMINOUS

West Virginia 60% lump, 30% nut, 10% slack	42.6	13,600-14,800
West Virginia 3% lump, 5% nut, 92% slack	34.8	13,600-14,800

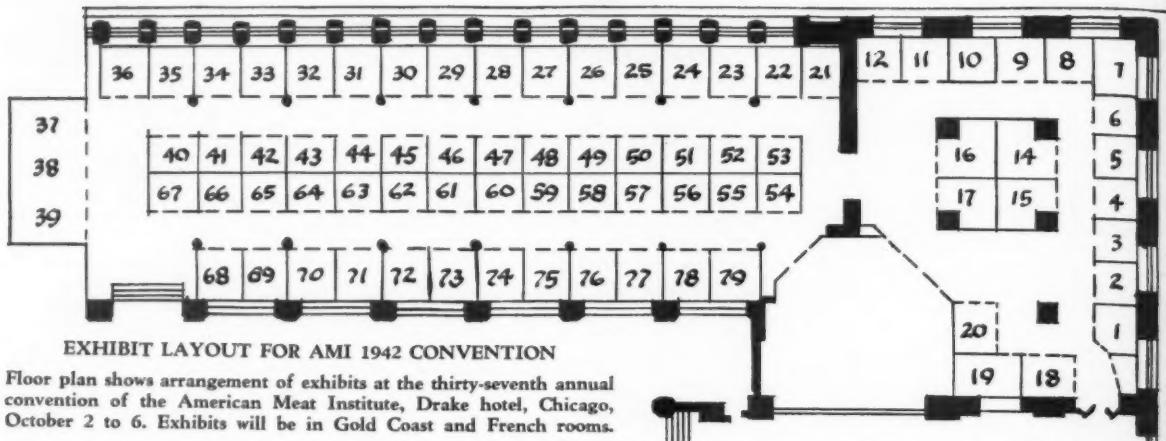
possibility of careless handling or piling, it is generally considered advisable to keep the depth of the coal within limits of 12 to 15 ft. Other safeguards include storing away from external heat sources, such as steam pipes, warm flues or boiler settings. It is advisable to see that sticks, timbers or pipes do not project in the coal pile: these obstructions allow air to circulate through the fuel and considerably increase the chance for spontaneous combustion.

In piling up sizable stocks of coal, it is recommended that temperature readings be taken regularly. A thermometer inserted in a pipe, or an iron driven well into the pile, will enable the operator to get the story. If the inside temperature reaches 120 degs. F., too much heat is being generated within the pile. At 140 to 160 degs., steps should be taken to move the pile.

Where possible the Bureau of Mines advises large-quantity storing of lump coal rather than of the finer product. Open spaces between the large lumps allow the air to carry away any heat



Institute Plans Announced For '42 Convention Exhibits



Floor plan shows arrangement of exhibits at the thirty-seventh annual convention of the American Meat Institute, Drake hotel, Chicago, October 2 to 6. Exhibits will be in Gold Coast and French rooms.

FOLLOWING last year's record-breaking representation by exhibitors at the American Meat Institute convention, plans are going ahead for an equally large showing at this year's annual event. The dates for the thirty-seventh annual convention are October 2 to 6, inclusive, at the Drake hotel, Chicago. There will be 79 exhibit

booths available, arranged as last year.

Space for exhibits will be provided in the Gold Coast room and the French room of the main floor of the Drake. These rooms are adjacent to the Ball room, where sessions will be held.

Exhibits will be limited to machinery and mechanical or other aids and supplies (except certain proprietary prep-

arations for curing and similar uses) used in the meat packing industry. All exhibits must be in place by 8 a.m. Friday, October 2. Exhibit space will be open to all exhibitors on and after 9 a.m., Tuesday, September 29, for in-

stallation of exhibits. Exhibitors are urged to ship their exhibits to arrive at the Drake hotel not later than Tuesday, September 29.

Throughout the convention, exhibit rooms will be open to the public on the following schedule:

Friday, October 2 8 a.m. to 6 p.m.
Saturday, October 3 8 a.m. to 6 p.m.
Sunday, October 4 10 a.m. to 6 p.m.
Monday, October 5 8 a.m. to 6 p.m.
Tuesday, October 6 8 a.m. to 6 p.m.

This schedule will be maintained except during the time convention meetings are in session, at which periods the exhibits will be closed, locked and inaccessible to packers and exhibitors.

No assignments of space will be made until June 15. Meanwhile, if requests for identical space have been received, priority will be given to the exhibitor who has the greatest number of years of participation, whether consecutive or not.

The Institute reserves the right to set aside certain booths for the use of Institute committees or for the promotion of Institute projects, and hereby announces reservation of booths 14 to 17, inclusive, for that purpose.

Members and associate members will not be required to pay for floor space occupied by one booth except for a \$10 fee covering erection of the booth and exhibit sign. Space available for non-members will be reserved at a charge of \$100 for space and \$10 for booth and sign. Should a member or associate member desire additional space over that allotted by the Institute, there will be an additional charge at the same rate applying to non-member exhibitors. Space reservations for non-members will not be filled until after June 15. In case of conflict, preference will be given to members and associate members.

Requests for space and detailed information should be addressed to H. L. Osman, American Meat Institute, 59 E. Van Buren st., Chicago, Ill.

INDUSTRIAL CHEMICAL SALES

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Every hour of lay-up time saved brings Victory a little closer . . .



A Message to Mack Owners on Truck Maintenance

It's going to be increasingly difficult to replace trucks during the critical days that lie ahead.

You who own Mack trucks have the advantage of the extra durability that's built into them. (That Macks *do* last longer is proved by figures which show that 7 out of every 10 Macks bought ten years ago are still in profitable use. *R. L. Polk survey, as published in Auto-*

motive News.) But you can't hope to get the most out of your Macks unless you have them serviced promptly—regularly—at the nearest Mack factory branch or Mack dealer.

Consult your local Mack service manager for helpful, constructive advice on how best to conserve your truck equipment. Ask him about the Mack "Preventive Maintenance Plan," a practical

system of periodic inspection and adjustment, which will save you money on repair bills—keep your trucks on the road for extra thousands of miles.

Remember, a truck is something more than a private investment in time of war. As a part of our vital transportation system, it is a public responsibility. Let us help you "keep 'em rolling."

MACK TRUCKS, INC., LONG ISLAND CITY, N. Y.

**THE MOST COMPLETE LINE OF TRUCKS IN THE WORLD—
1 TO 45 TONS AND ALL HEAVY DUTY!**



Up and down the MEAT TRAIL

Its Spice Supply Cut Off, Sausage Firm Closes Doors

Its rare foreign spices no longer obtainable on account of the war, the William H. Easton Co., 82-year-old sausage manufacturing firm whose product became famous far beyond the borders of Newport, R. I., where the plant is located, has terminated operations. Arthur H. and William J. Easton, who for more than 50 years carried on the traditions founded by their father, closed the doors on May 8 for the last time.

In 1860, William H. Easton and his brother-in-law, George W. Tilley, founded a small packing plant at Newport, developing a pork sausage formula which became the foundation of their business. The delightfully flavored product became a favorite in hotels, clubs and restaurants in New York, Palm Beach and other important cities on the east coast. Hundreds of thousands of pounds of the sausage was shipped annually, not only to New England and New York, but also to numerous points throughout the nation.

Shippers Form Council

Following the organization of a council to represent Texas livestock shippers in maintaining essential movement of animals, the group held its first state-wide meeting at Ft. Worth on May 23. The council was formed to cooperate with the Office of Defense Transportation in the effort to utilize available tires and equipment in the most economical manner while maintaining normal movement of livestock.

Marketing agencies from terminal points will be represented by James W. Sartwelle, Houston packer and president of the Port City Stock Yards; G. D. Scott, Jr., market agencies, Houston; G. C. Hagelstein, Union Stock Yards, San Antonio; Ed C. Walsh, Ft. Worth Stock Yards Co.; George Jary, market agencies, Ft. Worth, and Amos Gates, market agencies, San Antonio.

Pittsburgh Packers Join Unique Air-Raid System

Ten of Pittsburgh's leading meat packing organizations have banded together with other city units to form what is believed to be the nation's first air-raid alert system of its kind. Each participating organization provides an unlisted telephone number solely for air-raid use. In operation, the instant an air-raid warning is received at the downtown control room, 11 telephone operators call key institutions and

plants, who in turn phone a small list of other plants and institutions. The alarm "fans out" rapidly, reaching 1,200 key points within five minutes. "Our employees are all enthusiastic about it," commented one meat plant manager, "and have studied information very closely, so that everyone will be in a position to follow through in case anything happens."

Hatfield Appointed Cudahy Manager at Kansas City Unit

Kenneth E. Hatfield, the first general manager of the Cudahy Packing Co. plant at Kansas City, took over his duties there recently. Previously, executive responsibility at the Kansas City plant stemmed from Chicago and Omaha through the local superintendent and various department officials, with no one carrying the title of manager.

Mr. Hatfield was previously district manager at Omaha and prior to that was divisional sales manager at the Chicago office. He started with Cudahy at Wichita as a boy of 17 and has been a member of the organization for 28 years, working in all the company's plants in the Middle West.

According to Mr. Hatfield, the management created the new position at Kansas City in order to coordinate the plant to its peak efficiency.

Wisconsin Firm Steps Up Purchases of War Bonds

The 55 employees of the Liebmann Packing Co., Green Bay, Wis., began January 1 to participate 100 per cent in the payroll deduction plan of war bond purchases, pledging 5 per cent of their salaries. On May 13, they unanimously agreed to increase their allotments to 10 per cent. "We're engaged in war production and have a duty to co-operate with the federal government," said a company spokesman. "We are employed at good wages and feel that now is a good time to put something away for the future, when times may not be so good."

Employees of Wilson & Co. at the company's Trenton, N. J., unit have subscribed 100 per cent to the payroll deduction plan, it was announced recently.

Personalities and Events Of the Week

Ten large meat wholesaling firms operating in Washington, D. C., announced on May 15 a mutual agreement to discontinue Wednesday deliveries to Washington retailers. It is estimated that the plan, which went into effect this week, will save about 18 per cent of the mileage traveled by the 200 trucks involved. Raymond C. Briggs, L. S. Briggs, Inc., was spokesman for the group.

Trips to Omaha meat packing plants were among the highlights of a 4-H club week program which opened in Lincoln on May 18. A special train carried the group of approximately 200 boys and girls to Omaha on May 22 for the plant visits and other activities.

Ben Farrell, 73, for 28 years a superintendent for Swift & Company plants in the St. Louis area, died at his Maplewood, Mo., home on May 4 of the infirmities of age. At the time of his retirement 11 years ago he was well known in the trade, having served with Swift for 40 years.

Southwest Products Co., McAllen, Tex., plans the construction of a \$45,000 meat and vegetable processing plant.

J. H. Boman, manager for Wilson & Co. at Kansas City, Kans., was chairman of a meeting staged for meat retailers of the Kansas City area a short time ago. Problems of the meat industry under wartime conditions were discussed.

Thomas C. Wright, branch house manager for Swift & Company at Tulsa, Okla., since establishment of the branch in 1921, retired recently following 43 years in the meat industry, 39 of which were spent with Swift & Company. He is succeeded by Walter B. Wiley, who started with the company at 17 years of age as a timekeeper at Ft. Worth.

Hughes-Curry Packing Co., Anderson, Ind., has again entered a softball team in the local league, in which play began May 18. At Indianapolis, Kingan & Co. has made a similar move in a local league. The Kingan team usually winds up with a good showing.

The J. C. Adler Co., Joliet, Ill., meat packers and manufacturers of the Jim Dandy line of hams, bacon, sausage and other items, has installed a battery of six new 20-in. Frigidaire sterilamps in the wholesale sausage cooler. The lamps are produced under Westinghouse patents.

Libby, McNeill & Libby, Chicago, announces the promotion of Alexander Rogers to the position of advertising manager. He succeeds J. R. Collins, who is now in the Air Corps. Formerly



K. E. HATFIELD

sales promotion manager, Mr. Rogers has been with the company since 1929.

John Morrell & Co. announce that the following employees have been awarded the 25-year silver service awards of the American Meat Institute: Merrill J. Dunham, manager of the Philadelphia branch; William Rimmer and Mary Zimmerman, both of Ottumwa; M. L. Green and N. H. Berens, Sioux Falls, S.D.

James Henry Packing Co., Seattle, is erecting a frame addition which will add materially to the plant's facilities.

In recognition of 100 per cent participation by plant employees in the purchase of war stamps and bonds, the Minute Man flag has been awarded to the Harrisburg, Pa., unit of Swift & Company. After displaying the flag in the office, A. L. Tolin, manager, had it transferred to the flagpole on May 5.

Twenty persons were partially overcome by ammonia fumes accidentally released in a large Los Angeles meat plant on April 29. Dennis Collins, 33, was credited with leading eight women employees to safety through the choking fumes.

F. Albert Hayes, purchasing agent of American Hide & Leather Co., Boston, president of the National Association of Purchasing Agents, will preside at the twenty-seventh annual convention of the association, which opens on May 25 at the Waldorf-Astoria hotel, New York City. Donald Nelson and Leon Henderson are among the speakers who will address the three-day session.

Ray Pinkney, president, Pinkney Packing Co., who is also president of the Tri-State fair of Amarillo, has appointed a committee to determine whether the fair can be held this fall without detriment to the war effort.

Products of the Walla Walla Meat & Cold Storage Co., Walla Walla, Wash., were featured in a four-day cooking school recently staged in that city. The demonstrations were given by Mrs. V. E. Smith, home economist.

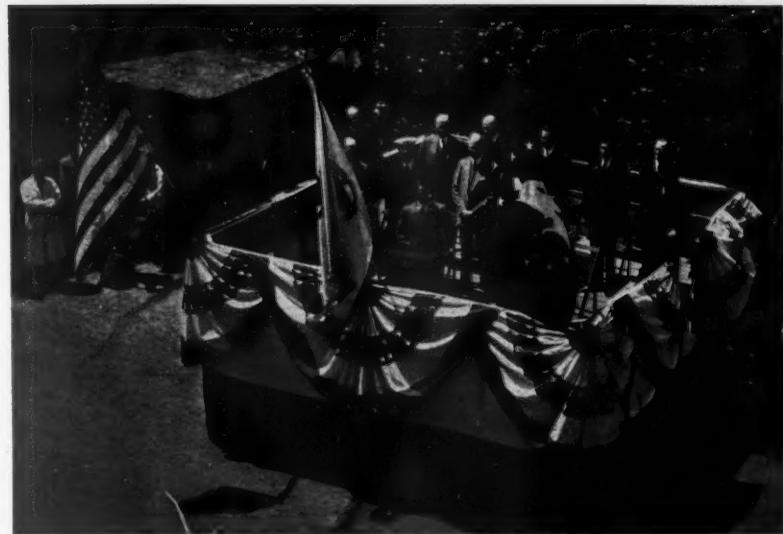
J. M. Eagle, dog food department, Wilson & Co., Chicago, was a visitor to New York last week.

O. F. Dunkerton, manager Rath Packing Co., New York, reports that his brother, D. T. Dunkerton, manager Philadelphia and mid-Atlantic Rath territory, has recovered from his recent serious illness.

William T. Howe, 82, retired butterine foreman of Armour and Company, who arrived in Chicago in 1893 from South Wales as director of a chorus of 12,000 voices, died on May 1 in his home in Chicago.

F. O. Terrill of Cincinnati, connected with the Kroger Grocery Baking Co. since 1930, has been appointed a special assistant in the division of motor transport of the ODT. Mr. Terrill will deal with over-the-road transportation of foodstuffs by truck. For several years he has been in charge of purchases, operations and maintenance of highway transport equipment for the Ohio food firm.

Clarence F. Abbott, treasurer, Abbott



"MINUTE MAN" FLAG TO JOHN P. SQUIRE CO.

In the presence of distinguished guests and the entire personnel of the plant, officials of the John P. Squire Co., Somerville, Mass., on May 11 accepted a Minute Man flag on behalf of the company from a representative of the U. S. Treasury Department, for its 100 per cent participation in the payroll deduction plan of U. S. War Bond purchases. The first plant in the state so honored, the Squire organization is observing its one hundredth anniversary this year. J. H. McManus, general manager, and J. G. Kennedy, plant manager, took part in the presentation.

Packing Co., Carnegie, Pa., returned to work a couple of weeks ago after an automobile accident that kept him in bed six weeks with several fractured ribs. He was injured when the car in which he was a passenger skidded and overturned on wet car tracks in Pittsburgh, crashing into a bridge superstructure.

Walter Luer, vice president, and Albert Luer, secretary, Luer Packing Co., Los Angeles, appeared as protesting witnesses before the Interstate Commerce Commission at Los Angeles on May 12 in a hearing on the application of I. C. Harper, a private contract motor carrier, for extension of his ICC meat carrying rights to southern California.

The Midland, Tex., chamber of commerce, headed by Ralph M. Barron, has made the securing of federal meat inspection for the A. & M. Packing Co. of that city one of its major projects for the year. A brief to be filed with the BAI and other government agencies points out that 11 Army posts will soon be operating in the area.

Anton Rieder, president, Coast Packing Co., Vernon, Calif., returned May 15 from a 10-day business trip to the Midwest and Texas, with a stopover at Lubbock, Tex.

E. A. Cudahy, jr., president, Cudahy Packing Co., left Los Angeles by plane on May 14 after a business conference with officials of the company's Los Angeles plant.

Edward P. Harrison, for 13 years advertising manager of Rochester Packing Co., Inc., Rochester, N. Y., has resigned to accept the post of executive secretary of the Rochester Ad club.

Mr. Harrison for a year and a half was a member of the advertising planning board of the American Meat Institute.

Over 25,000 lbs. of pork has been cured at the Lake Providence ice & meat curing plant, Lake Providence, La., for 69 farm families, Russell Fisher, manager, reported. The plant was established this year.

Springfield Packing Co., Springfield, Mo., was an important contributor to a China Relief drive staged recently.

"We have no intention of dropping our present advertising campaign," declared Aled Davies, American Meat Institute representative, in an address before the Lincoln, Neb., advertising club recently, "because we feel it is not only important to us as an industry, but also important to public welfare to discuss health and nutrition."

Louis Preher, chief engineer for the Emmart Packing Co., Louisville, Ky., died on May 16 at his home after more than two years of ill health.

East Tennessee Packing Co., Knoxville, closed on May 16 for an indefinite period over a labor dispute involving the question of a 10 per cent wage increase for employees. "Due to existing conditions, the plant is being closed indefinitely," read a notice posted by David G. Madden, president. "Employees are requested not to loiter on or around the premises. When conditions are such that the plant can be reopened, we will notify each employee at his or her last known address."

E. G. Hinton, general manager for Armour and Company at Omaha, Neb., has been nominated to fill a vacancy on the board of directors of the Omaha chamber of commerce.

FSCC Asks for Weekly Offers on 21 New Items

The Federal Surplus Commodities Corp. recently added 21 pork and beef products to the list of items on which it is asking weekly offers from meat packers. Offers of the new types of product will be received weekly at the same time as the old—on or before 11 a.m., EWT, Wednesday. Notice of acceptance will be given on Friday each week.

The new products on which FSCC is now asking offers are:

CANNED.—All Sterile: Link pork sausage in sheep casings, 2-lb. cans; link pork sausage in hog casings, 2-lb. cans; Type (00) meat food product in 11 $\frac{1}{4}$ -, 15 $\frac{1}{2}$ - and 40-oz. cans and 6-lb. cans; Type (XX) meat food product in 11 $\frac{1}{4}$ -, 15 $\frac{1}{2}$ - and 40-oz. cans and 6-lb. cans; meat product spread, liver style, in 12-oz. cans; sliced bacon in 7-lb. cans, Army style, and slab bacon in 12-lb. cans, Army style.

The Type (00) product is a mixture of 45 per cent or more boneless beef or veal, 15 per cent or more regular boneless beef chunks, hams, rolls or loins, 15 per cent or less trimmed beef or veal cheeks or head meat, 10 per cent or less trimmed beef or veal hearts and 15 per cent or less scalped beef or veal tripe. The type (XX) product is

a mixture of 20 per cent trimmed pork, beef, veal or mutton cheeks or head meat, 20 per cent trimmed pork, beef, veal or mutton hearts, 10 per cent pork lips, 15 per cent pork snouts, 15 per cent pork stomachs, 20 per cent beef shank meat or regular boneless beef chunks, hams, rolls or loins.

Meats for (00) and (XX) product are to be pre-cooked to yield not more than 70 per cent of the green weight. The liver style spread is a mixture of pork livers, cooked regular pork trimmings, scalped beef tripe, water, fried onions, flour paste, oleo oil and spice.

According to the FSCC announcement, representatives of the foreign governments to which Types (00) and (XX) meat food products and the liver style spread will be shipped have been notified of the ingredients and the BAI will waive informative labeling on the cans for the duration of the war.

Other items on which the FSCC is requesting offers for the first time are the following:

Frozen regular pork trimmings, frozen boneless beef chunks, frozen beef trimmings, dried sausage (B.C. salami), spareribs, barreled spareribs, full cut hog heads and barreled full cut hog heads.

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

A.M.A. CANNED MEATS BOXES

Until June 24, 1942, offers may also be made of canned meat products which are for delivery before July, 1942, stipulating solid fibre or nailed wooden boxes as long as the boxes meet with the specifications set forth in FSC 1539-B, the Agricultural Marketing Administration has announced. On all offers, the type of package to be used—solid fibre, wirebound wooden, or nailed wooden—shall be clearly indicated therein.

Due to the probable shortage of solid fibre boxes when the vegetable and fruit packs begin to move in volume, deliveries of canned meat products purchased for delivery on or after July 1, 1942, will be required to be made in other than solid fibre boxes. Packers with fibre boxes on hand should therefore plan to use them up before July 1, 1942. Those who have experienced difficulty in getting wirebound wooden boxes should make the necessary arrangements to secure these boxes in contemplation of using them on and after July 1, 1942.

Existing contracts calling for delivery of canned meat products before July 1, 1942, and which provide for delivery in wirebound wooden boxes will be considered for amendment to permit delivery in solid fibre on the quantity to be delivered before July 1, 1942, upon application by the vendor to the Agricultural Marketing Administration.



DESCRIPTION OF SILVERCEL

Hermetically sealed panels of reflective insulation . . . factory constructed with precision and accuracy . . . easily demountable . . . heavy-duty construction but light in weight . . . phenol resin plywood (the lifetime plywood) used throughout on the warm side of Silvercel panels.

WHY NOT build that cooler you'd planned?

All cooler walls and refrigerator doors do not appear on the priority list. SILVERCEL Insulating Panels long ago proved their superiority and are now immediately available for quick assembly by your regular maintenance crew. Erect an efficient cooler in your plant in less than a day!

Hermetically sealed panels of reflective insulation are fac-

tory constructed with precision and accuracy. Recently conducted tests on a five-inch Silvercel wall panel indicated a heat conductance of only 0.035 B.T.U. per hour per square foot! Silvercel panels stop all condensation and moisture from accumulating within the wall . . . they remain dry and 100% sanitary during their entire long-life with no reduction in insulating efficiency! Write today for full particulars of demountable Silvercel coolers.

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EXPELLER PRICES ARE

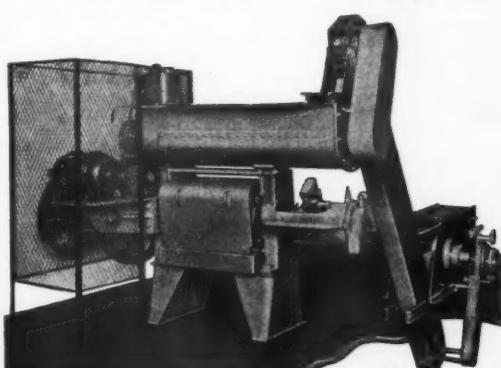
LOW



SOME rendering plants—fortunately only a few—think that the price of an Expeller is high. Nothing is further from the truth. Considering the equipment installed, ready to operate, a Red Lion Expeller system costs no more than a 300-ton curb press, a Duo-Expeller costs no more than a 500-ton curb press, and a Super-Duo costs no more than a 1100-ton curb press. And don't forget that a small Red Lion Expeller can make hard-pressed cracklings, while to gain the same advantage from other mechanical methods you would need a 1100-ton curb press.

Yes, Expeller prices are low—and when you consider the increase in tallow yield, plus the savings made in production costs, you will find the Expeller system the most profitable. Write today and let an Expeller Engineer figure with you and show you in dollars and cents what you will gain by operating Anderson Crackling Expellers.

THE V. D. ANDERSON COMPANY
1937 West 96th Street • Cleveland, Ohio



Shoot trouble

ON THE WING!

Now of all times look for trouble before it looks for you. Don't let it come to roost on that vital hard-to-replace refrigeration and air conditioning machinery of yours.

This is the time to be thankful you picked sturdy dependable York equipment . . . and to make sure that only genuine York renewal parts are used in keeping those machines in top form. Only York parts can deliver York operating efficiency and long life. Only York parts can give you the York guarantee.

Stocks of nearly 30,000 parts items are kept available at York and other important centers, ready for shipment 24 hours a day, seven days a week.

Qualified York specialists are at your service at all times to furnish inspection, adjustment, and maintenance. Call the York Branch or Distributor nearest you.

York Ice Machinery Corporation, York, Pennsylvania.



YORK

REFRIGERATION AND
AIR CONDITIONING

"Headquarters for Mechanical Cooling since 1885"

"KEEP'EM FLYING!"

PLANT OPERATIONS

Ideas for Operating Men

SALVAGING BELTS

An interesting case of belt salvage, and resultant conservation of rubber is reported by the B. F. Goodrich Co., Akron, O.

A paper mill customer of one of the company's distributors badly needed a 20-in., six-ply belt 42 ft. long. On a drive which was no longer used the firm had a 32-in., eight-ply belt, on which the top and bottom plies had been worn and cracked through age and continual wear.

Using the field splicing and repairing technique which has been part of the Goodrich program for many years, the distributor's salesman, after analyzing the situation, stripped off the top and bottom plies of the 32-in. belt, slit it into 20-in. and 12-in. widths, and spliced the 20-in. section into a 42-ft. six-ply endless belt which is now serving the drive so urgently needed.

The 12-in. section was further slit to provide 112 ft. of 6-in., six-ply belting which is used on smaller drives.

Cost to the paper mill for having the old belt salvaged and made into the types needed was \$36.10. The cost of new belting of a type comparable to that salvaged would have been \$279.00. And more than 80 lbs. of crude rubber which would have been needed to make six-ply belting comparable to the salvaged belts were saved for other uses important to the nation's war effort.

A HOLE THROUGH GLASS

Inasmuch as few mechanics know how to bore a hole through glass, but sometimes have to do that job, the following information may be useful:

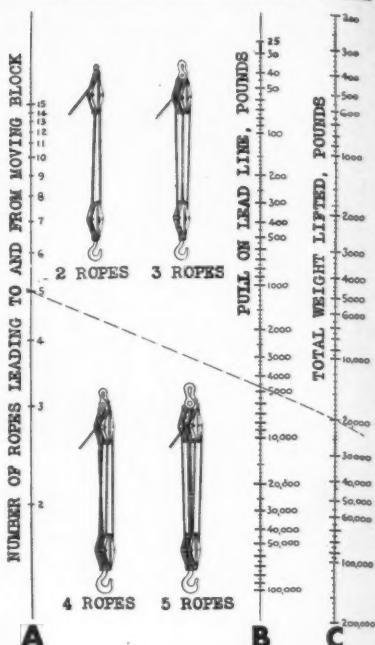
Use a hollow copper or brass tube of the same size as the hole desired. Or, turn down a brass or copper rod to the desired diameter, making it hollow and tube-like in shape. If the brass is hard, anneal it by heating and then plunge it into water. File small saw teeth in the end to hold the abrasive material. Copper teeth cannot cut glass as copper is much softer.

Place the tube in a vertical drill press and carefully rest the glass on a soft pad of paper, leather or felt. Do not attempt to do the work quickly; be very gentle and painstaking about it. It takes about 30 minutes to drill through a pane of glass $\frac{1}{8}$ in. thick. Use three parts of turpentine and one part of ether as a lubricant. If no ether is available, turpentine may be used alone but the combination of the two is much better. Run the drill at 15 to 30 r.p.m.—very slowly and without much pressure.

BLOCK AND TACKLE CHART

Packinghouse millwrights and master mechanics often encounter the problem of determining size of rope necessary to do a heavy lifting job. The accompany-

ing chart has been prepared to enable these men to select rope sizes accurately. It takes care of weights up to 200,000 lbs., which is more than is



usually required to be lifted in the meat plant. The chart also answers the question: What pull must be given to the "lead line" to lift any weight?

Assume, for example, that a load of 20,000 lbs. is to be lifted and it is proposed to purchase a five-rope tackle with which to do the job. Run a straight line through the figure 5 in Col. A and 20,000 in Col. C. The point where the line intersects Col. B shows that the rope must be strong enough to resist safely a pull of 4,700 lbs. The chart takes into account friction of rope and pulleys.

When buying rope, be sure it is strong enough to resist the maximum pull to which it will be subjected, which is the pull on the lead line as determined by the chart.

BALL BEARING LUBRICATION

Some of the most important maintenance points in packing plants are the varied types of ball bearings used on machinery. Here are some suggestions on ball bearing lubrication which should be checked against present practice:

1) Bearings of less than 6 ins. outside diameter, operating at speeds of less than 1,000 r.p.m., should be lubricated with a lime or soda base grease of medium consistency. Where moisture is likely to be present, as in many packing plant installations, only a lime base should be used.

2) For speeds above 1,000 r.p.m., oil is more satisfactory but grease may be used on the smaller bearings. High speed bearings are best lubricated with light oil and a drop feed or wick system.

The first step is to use a good, sturdy carton. Be sure to pack the contents in as neatly and snugly as possible.

Apply a properly moistened strip of tape along the seam. Do not allow ends to overlap more than 3 inches.

Apply strips on all end seams. Again, do not allow ends to overlap more than 3 inches around the corners.

Bend ends back around the corners and along the top edges in order to give maximum reinforcement.

Fold corners under and thoroughly smooth down the tape to remove air bubbles and get perfect adhesion.

Maximum reinforcement on seams, corners and top edges protects carton from splitting open in transit.

PROPER CARTON SEALING WASTES NO TAPE

These six steps show how to seal a carton to conserve gummed tape without sacrificing the strength of the package. Permitting ends of tape to lap more than 3 in. around corners merely wastes valuable paper without making the seal any more effective. This method is outlined by Moore & Thompson, division of Hudson Pulp & Paper Corp., producers of Orange Core sealing tape.

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Recent WPB and OPA Orders Affecting the Meat Industry



THE War Production Board on May 15 issued General Limitation L-38, banning new installations of air conditioning and commercial refrigeration equipment except to meet war and essential civilian requirements. The order also places rigid restrictions on production and sale of air conditioning and commercial refrigeration equipment, specifying maximum volume of future production.

For the next 90 days, only the Army, Navy and Maritime Commission will be entitled to contract for low temperature mechanical refrigerators designed to store frozen food or to quick-freeze food, as well as other specified items of equipment. At the end of the period, their production must stop completely.

Order L-38 prohibits the installation, effective immediately, of any new equipment except on "preferred orders." These apply only to the Army, Navy and Maritime Commission, certain other government agencies, lend-lease requirements and those possessing a preference rating of A-9 or higher, issued directly to them and designating type of equipment desired.

J. M. Fernald, chief of WPB's air conditioning and commercial refrigeration branch, pointed out that the order will not interfere with production or installations to cover health requirements, such as food processing or storage. In considering applications for preference ratings under the order's terms, the branch will consider as "essential" the processing, transportation, storage, preservation and distribution of food and food products "only in those expanding defense communities where adequate minimum facilities do not exist in the opinion of WPB."

Other recent War Production Board and Office of Price Administration orders which affect the meat packing industry are as follows:

SUGAR.—Further interpretations of the sugar rationing regulations have brought out the following important points: 1) It is not permissible to use more than the maximum allowance for any unit of product by accumulating a surplus through using less than the maximum allowance for some other product. 2) It is not permissible to exceed the maximum allowance on a portion of any one product by using less than the maximum on the balance of that particular product, even though the average is not more than the permitted allowance. 3) The unit specified in Table V of the rationing regulations as "100 lbs. (unprocessed)" has been interpreted to mean the same as "100 lbs. (quantity of meat)" and does not include any other added materials such as curing ingredients, etc. 4) Users of corn sugar do not have to present certificates to obtain it, but cannot use more corn sugar for processing any of

the products listed in Table V than its equivalent in cane sugar as provided in the table. Corn sugar must be reported on inventories.

PROCESSING EQUIPMENT.—Regulation of distribution of slicing and grinding equipment with a value of \$50 or more and packaging and labeling machinery worth more than \$200 has been ordered by WPB. The amended order permits production of new machinery for stock without authorization but retains rigid control over acceptance of orders and deliveries by manufacturers, distributors and others. The sale limitation applies to new, used and reconditioned equipment.

Approved orders for equipment include those bearing an A-9 or higher rating issued on original PD-1, PD-1A, or P19h certificates, or on PD-3, PD-3A, or any rating in the P19 series. Manufacturers and distributors with orders on their books not in the approved categories may apply to the WPB for permission to fill them. The order is effective as of May 18.

Exempted transactions in the transfer of slicing, grinding, packaging and labeling machinery include trade-ins, mergers or leases of plants, transfers in bankruptcy and seizure on default.

Sales at auction, sheriff's sales and tax sales in liquidation proceedings are restricted unless made to a dealer.

PREFERENCE RATINGS PROCEDURE.—WPB on May 13 announced a revised form of application for priority assistance under the Production Requirements Plan, to be used for the third quarter of 1942. New instructions under the plan will allow applicants to omit a considerable part of the information previously required, simplifying preparation of applications by the many additional firms which must begin operating under the Production Requirements Plan July 1.

Under the new program, assignment of ratings will depend increasingly on the nature and use of the applicant's product and less on the pattern of preference ratings on the orders on his books, WPB points out. To assure fair and uniform treatment of applicants, specific directions for assignment of ratings in accordance with the importance of various products in the war and civilian economy are now being prepared by industry branches of WPB.

BINDING FOR CONTAINERS.—Raising of the preference rating to A-1-c for deliveries of ferrous material for binding or reinforcing non-metal containers is announced by WPB. The containers subject to the order are for perishable food products only. The ferrous material may be either for the purpose of incorporation into the container, or for binding and reinforcing.

Meat Products should be identified

GREAT LAKES

is still supplying meat packers with

EVERY TYPE OF BRANDING EQUIPMENT

GREAT LAKES Branders have been designed and engineered to render steady, consistent service with a minimum of maintenance and replacement . . . to provide the easiest, speediest and most effective method of marking and identification. Now, more than ever before, GREAT LAKES branding equipment warrants your attention!

INGREDIENT BRANDERS

ROLLER INK BRANDERS

FLAT INK BRANDERS

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Lend-Lease Buying Hits New High During April

A high record of monthly purchases of farm products, totaling \$193,893,000, was reached during April by the Agricultural Marketing Administration under the general buying program for lend-lease and other needs, the U. S. Department of Agriculture reported. April purchases exceeded by \$89,500,000 the previous high peak of \$104,370,000 reached in March.

As in previous months, meat products and dairy and egg products led the groups of commodities bought, in both volume and dollar value. Particularly heavy purchases were made of canned and cured pork, frozen pork loins, lard, dried eggs, dry skim milk, evaporated milk, cheese, butter, and granulated sugar. Compared with March, the volume of pork and dried eggs purchased more than doubled and lard purchases nearly tripled, indicating a particularly heavy demand for these commodities for lend-lease purposes.

Commodities bought in large quantities included 106,502,000 lbs. of lard at an f.o.b. cost of \$14,572,000; 108,825,000 lbs. of canned pork, \$42,295,000; 90,788,000 lbs. of cured pork, \$19,278,000; 21,026,000 lbs. of frozen pork loins, \$5,800,000, and 15,948,000 lbs. of oleomargarine, \$2,507,000. Among other important purchases were frozen boneless beef.

B.A.I. ISSUES NEW RULING ON SAUSAGE LABELS

Until further notice, sausage prepared in casings under specifications for a government agency when transported from an official establishment need not show the statement of ingredients and the mark of inspection more than twice throughout the contents of each barrel, box, or other shipping container, except that sausage in a container of 10-lb. size or less need not bear the statement of ingredients and the mark of inspection, the BAI has stated in a circular letter to inspectors and operators of official establishments. In either case, the container shall show the name of the sausage, the statement of ingredients, the mark of inspection, and such other marks as may be required by the meat inspection regulations and the government agency.

When such sausage is transported from one official establishment to another official establishment for further processing, such as canning, the words "For Further Processing" shall appear in prominent letters on the shipping container.

The official establishment shall furnish such facilities as may be necessary to maintain the identity of each lot of sausage with respect to the listing of ingredients pertaining to the lot and take precautionary measures to insure

that such conditionally marked sausage is not distributed through commercial channels.

In the event it is desired to divert such sausage to commercial channels, it will be necessary that the statement of ingredients and the mark of inspection be shown on the sausage, as required for sausage distributed to the trade, and without recourse to these instructions.

Coal Storage Problems

(Continued from page 15.)

from below, increasing heating danger.

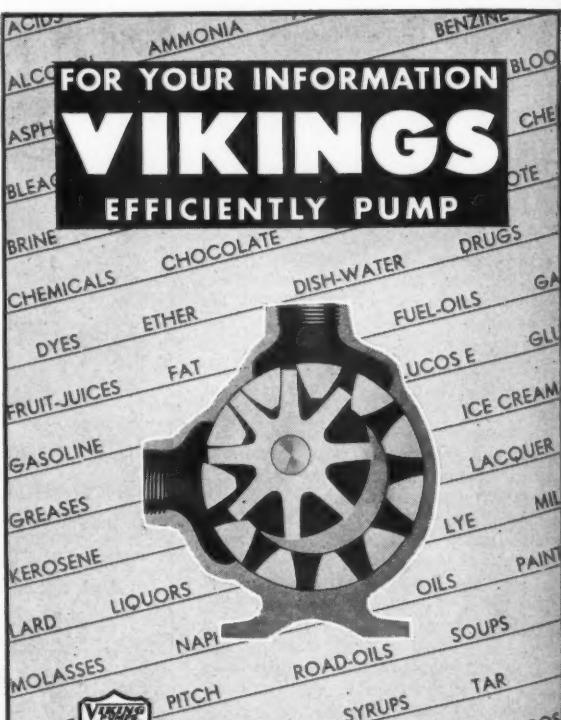
When a coal pile shows evidence of heating, moving the material seems the only way to cope with the condition. Use of water on the danger spot is effective only if the water reaches the place where heating is going on. Little good is done by playing a stream of water on the surface—it is necessary to dig into the pile. It is just about as economical, and more effective to move the heating section of the pile.

Any plan for storage of extra coal should provide for suitable storage space before the shipment arrives. If a definite policy is outlined and followed, there is less chance for later trouble than under a "dump 'er here" last-minute decision. Storage plans should also take into consideration the amount of space required for the particular type of fuel purchased.



Wm. J. STANGE CO.

2536-40 W. MONROE ST., CHICAGO
Western Branches: 923 3rd St., Los Angeles
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Write for Bulletin 802-35

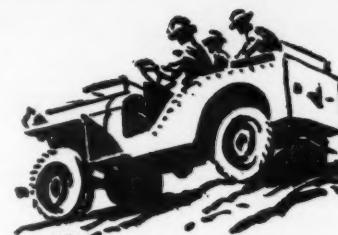
VIKING Pump COMPANY

A.M.A. SPECIFICATIONS

The Agricultural Marketing Administration announced this week that for the next three weekly periods during which offers will be received for meat products—namely, weeks beginning May 27, June 3, and June 10, 1942—offerers of refined lard, are requested to offer lard packaged in the following types of packages, which shall be alternates to the types already provided for in Schedule FSC-10: 1) Air-tight square export tins containing 37 lbs. net weight, crated two to a crate. 2) Air-tight double-seamed export tins containing 5½ lbs. net weight, cased ten to a wooden box or cased ten to a double-strapped fiber board case. All tins and shipping containers shall be suitable for export.

Schedule FSC-10 was further amended to include the following additional terms and conditions:

ITEM 43. INDIA MESS BARREL BEEF.—Shall consist of heavy navels from steers or heifers which conform to federal standard U. S. Good or better. Navels shall be free from scalps and bruises. The diaphragm (skirt) with skirt fats and all loose trimmings shall be removed. The navels shall be cut in two pieces across ribs so the rib side will be the more narrow piece, weighing approximately 9 to 11 lbs. The navel side shall be cut in two pieces, resulting in full navel being cut into three pieces



of about equal size. Briskets of same quality, in equal proportion of pieces of full navels may be included, provided point end with first rib is cut off and not packed. Product shall be cured not less than 30 days.

AMERICAN MANAGEMENT INSURANCE CONFERENCE

Due to the vast number of new problems growing out of wartime production, the American Management Association has scheduled a special insurance conference to be held at Hotel Astor, New York, May 27 and 28. Insurance coverage of defense manufacturing concerns, insurance requirements of governmental contractors, war damage insurance and war plant protection will be discussed. Speakers will include many men prominent in the management and insurance fields and representatives of the Army, Navy and governmental agencies.

Seek Modification of Truck Rules

Several modifications of ODT General Orders No. 5 and 6 have been asked in a petition by the war advisory committee of the National Council of Private Motor Truck Owners, Inc.

Among modifications asked are extension of the line of demarcation between "local delivery" service and "over-the-road" haulage to a radius of 50 miles from the loading point. Also requested is modification of the 75 per cent return load requirement to provide that a truck may return to its original point without a 75 per cent load, where notice of such movement has been cleared with the common carrier agency for the territory and use of the truck is not required for the transportation of a suitable load in the direction it is bound.

The council also asks that the circuitous route limitation shall not apply to operation of regularly scheduled multiple stop, pick up or delivery routes. It is further petitioned that empty trucks moving to pick up a return load be permitted to travel up to 10 per cent of the total mileage involved in the entire trip.

NEED STOCKINETTES?

Immediate Delivery on
Dubledge Bologna Tubing
Beef, Ham, Veal Bags



WRITE TODAY FOR PRICES AND SAMPLES

CINCINNATI COTTON PRODUCTS CO.

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STOCKINETTES • DUBLEDGE BEEF SHROUDS • INDUSTRIAL FABRIC

CONFIDENTIAL SERVICE FOR THE MEAT PACKING TRADE

We like to have our customers think of us as they think of their attorney or accountant—as an integral part of their business. We take pride in the fact that we are entrusted with the preparation of the carefully guarded seasoning formulas which so vitally affect the success of meat specialties. Why not benefit by our wide experience and the fact that we have access to the world's finest natural spices. Write us.



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MAPLEINE ACCENTS MEAT FLAVORS—BOOSTS SALES!

Flavor sells! Your customers may buy for a number of reasons. But the one thing that will sell and resell for you is on-the-table flavor.

IMPROVE FLAVOR. Meat men who use Mapleine find it brings out natural meat flavors, means more sales. Mapleine improves pork products, loaf specials, sausages, etc.

EASY TO USE. Mapleine can be added to your present formulas—or you may have 14

tested-in-use formulas free. Ask for them.

EXPERIMENTS PAY. Try Mapleine! In ham and bacon it accents the nutlike flavors. In sausages, it blends with the flavor of spices and other seasonings.

FREE. 14 profit-making formulas. Get your copies of tested-in-use formulas, plus free try-out bottle of Mapleine. Write Crescent Manufacturing Co., Seattle, Wash.

MAPLEINE
Imitation Maple Flavor
BRINGS OUT NATURAL FLAVOR OF MEATS

O.D.T. Firm in Its Demand for Reduction of Truck Mileage

THE Office of Defense Transportation is not fooling in its June 1 demands for sharply curtailed truck mileage. Meeting in Chicago this week with men representing all classes of affected motor carriers and industries, ODT representatives made it plain there will be few exceptions to rules drawn up.

Many meat packers are especially concerned with Section 501.26 of ODT General Order No. 5, dealing with demands for loads of 100 per cent of capacity going out and 75 per cent of capacity returning, or vice-versa. Packers maintain there are few opportunities to get return loads acceptable for refrigerator trucks used to haul meat. A packer trucking committee met on May 19 with ODT men to discuss possible modification of this order. Nothing in the way of a promise was given, but the committee was told to draw up hypothetical cases of runs and routes showing how the order could not be followed. It will be gone over by ODT, with a possible decision, favorable or unfavorable, available within a few days.

Rather than waiting for a possible modification of the order, packers generally have decided to go ahead and get their ODT permits under the order as it now stands in order to be ready for the June 1 deadline.

Speaking to private carriers, common carriers, contract haulers and bus line operators, the ODT pointed out that up until now the rubber allowance for truck operators had been very lenient. Eighty per cent of haulers have been eligible for new tires or recaps. This contrasts with 2 per cent of passenger car owners who can get new tires and 20 per cent who can get recaps.

Because of the heavy movement of freight by truck, demand for tires in the last four months has been equal to the total sales in the same months of 1941, when no restrictions were in force. Due to the heavy inroads into

the nation's supply of crude rubber, it will be necessary to curtail truck mileage and return trips with empty equipment.

According to ODT, 70 to 80 per cent of the wasted tire and truck mileage can be traced to private haulers. Greater use of common carriers to get this hauling done and leasing of private equipment to common carriers to take care of problems of maximum loads coming and going are steps considered necessary to save trucks and tires.

Renderers' Problems

In answers to questions from the floor, it was brought out that ODT does not consider refrigerated trucks, or trucks used to haul fat, bones or offal by renderers, as "special" equipment. In the case of renderers' trucks making pickups from meat markets or other sources of supply the ODT does not interpret this service as essential to public health. Whether or not this salvage of much-needed fat for war use will have any bearing on special permits for one-way travel empty is not likely in view of answers given to firms engaged in defense plant hauling under direct army orders.

Haulers who feel they cannot comply with present ODT orders and render essential service can apply to their local ODT offices for special authority for empty back-hauls, or other otherwise forbidden practices. Managers are being appointed for 51 local ODT offices over the country and their locations will be available within another week. Chicago, Detroit and St. Louis are points at which managers will be available to deal with trucking problems.

It was pointed out that in seeking special permits, haulers must have an iron-bound case in their favor. They must show that no other carrier is available to perform the service and that every attempt has been made to solve the problem. Forms to be filled

are detailed and answers are made under oath. Attempts at "chiseling" will be followed up by the ODT with maximum punishment, under present war powers, of 10 years and a fine of \$10,000.

Economy of operations will henceforth have no bearing on trucking operations if ODT regulations are violated, it was pointed out: "A year from now, the problem for many of you will be to get your product hauled—regardless of cost." Nor can carriers be choosey—they will have to accept previously unwanted types of cargoes.

Regulations on the issuance of new tires or recap permission will be more stringent, the ODT warned. Applicants who have abused tires, in the opinion of local rationing boards, can be refused new rubber. But where damage has been accidental, or where a driver has ruined a tire by violating a known company ruling, boards have been authorized to be lenient. Many truck fleets average 75,000 to 100,000 miles from their tires; ODT would like to see this the standard for the industry, rather than the exception.

There are many instances where truck operators find their tires are too small for the capacity of their trucks under ODT load-tire regulation. In these cases, it was pointed out, local tire boards can grant permits for oversize tires. However, this is not to be interpreted as allowing for fleet or mass tire changes by carriers.

SMASH HIGHWAY BOTTLENECKS

A general break-up of highway "bottlenecks" due to widely varying state laws is in prospect, says the National Highway Users' Conference. Legislative action and executive orders have made for several significant state modifications. The Kentucky legislature has increased legal restrictions on gross weight of motor vehicles to 30,000 lbs. from the previous level of 18,000 lbs. Virginia has also liberalized truck laws to permit 18,000 lbs. per axle, with a gross weight of 40,000 lbs.

KOLD-HOLD

TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years—Keeps Truck Bodies Clean, Sweet, Dry, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

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COOKING TIME REDUCED 33% BY GRINDING



IN THE
M & M HOG
CUTS RENDERING COSTS

Reduces fats, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

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As In '17—

IT'S LAYNE WATER SYSTEMS FOR THE ARMY, NAVY & WAR NEEDS

Built under extreme emergency and with amazing speed, thousands of Layne Wells and Pumps are providing billions of gallons of water for war needs—Army Camps, Flying Fields, Naval Stations, Ordnance Works, Chemical Plants, Munition Plants and numerous fortified outposts. Though built with utmost speed, those Layne Water Systems have the strength and ruggedness which will last for years and years.

Layne Well Water Systems, regardless of when, where or how speedily built, are the finest that can be constructed. They will faithfully fulfill their mission until victory comes, whether this year, next year or years from now.

Those men of the Army, Navy and Marine Corps who some day will return to civilian life may well remember that it was Layne who built the well water systems which helped to win the war.

In the meantime, essential civilian water supply service continues. The Layne organization is fulfilling its pledge of "Keep Them Flowing!"

LAYNE & BOWLER, INC.
Memphis, Tenn.



Nutritional Chart Widely Distributed

An outstanding job of distribution and public use of the "Eat the Right Foods" jumbo color poster prepared by the American Meat Institute is reflected in latest figures on its circulation. To date, 415,000 copies of this 30- by 38-in. poster have been distributed. More than 260,000 retail stores received the attractive and informative display.

On request, large numbers were sent to state and city health officials, city and local nutrition committee chairmen, American Red Cross chapters, women's clubs, physicians, home economics teachers, hotels and restaurants and allied industries whose products were included with meat on the chart. In addition 4-H clubs, industrial physicians, banks and bankers and key men in retail meat organizations also requested posters.

A typical example of industrial use of "Eat the Right Foods" is furnished by the Western Electric Co. The company used 25 of the large color posters on its bulletin boards and 30,000 of the smaller black and white reproductions for workers to take home to their families. Other large concerns making similar use of the chart include Bethlehem Steel, du Pont, General Electric and United Air Lines. The Council on Industrial Health of the American Medical Association assisted in the distribution of the poster.

Used by Railroads

Effective use of the posters has been made by 50 of the nation's railroads for display in 25,000 passenger stations from coast to coast. Through the National Restaurant Association, posters were supplied to 5,000 of the leading restaurant organizations.

Health departments of many cities have seen to it that the posters are on display in state, city and county buildings, school cafeterias, recreation centers, visiting nurse headquarters and hospital clinic waiting rooms. Educational response has been very good, with the Maryland department of education ordering copies for all teachers of agriculture while the home economics department of Purdue University has ordered 1,000 copies for distribution to nutrition classes in Indiana.

The College of Agriculture, University of Missouri, comments as follows: "The American Meat Institute certainly has been doing some wonderful display advertising and I am sure it has been most effective. This new feature should appeal to the housewife and certainly is most timely."

One of the country's outstanding biochemists and an international authority on protein, in acknowledging receipt of his chart, stated: "This chart contains all of the essential information necessary for the formulation of an adequate diet, and should be of great service in promoting better nutrition."

C - D

TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

— C-D SUPERIOR PLATES —

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

— C-D TRIUMPH PLATES —

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

— C-D CUTMORE KNIVES —

— C-D SUPERIOR KNIVES —

B. & K. KNIVES
all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

Pork Price Ceilings

(Continued from page 12.)

(1) Where the seller sold dressed hogs, during the 30-day period prior to March 9, 1942, upon the basis of a percentage of the live hog price (hereinafter called a "denominator"), the maximum price shall be the live hog price multiplied by the average denominator used by the seller in sales during such period of dressed hogs of the same class upon the same specifications to a similar purchaser.

(2) Where the seller sold dressed hogs, during the 30-day period prior to March 9, 1942, but did not sell upon the denominator basis, the maximum price shall be the live hog price multiplied by the average denominator (determined as hereinafter provided) in such seller's sales during such period of dressed hogs of the same class upon the same specifications to a similar purchaser. Such average denominator shall be determined by dividing the average price of all dressed hogs of the same class sold by the seller during such period upon the same specifications to a similar purchaser by the average price of the live hogs purchased for such dressing.

(3) Where the seller did not sell dressed hogs during the 30-day period prior to March 9, 1942, the maximum price shall be the live hog price multiplied by the average denominator (for dressed hogs of the same class sold during such period upon the same specifications to a similar purchaser) of the most closely competitive seller.

§1364.23 Conditional Agreements

No seller of dressed hogs or wholesale pork cuts shall enter into an agreement permitting the adjustment of the prices to prices which may be higher than the maximum prices provided by Section 1364.22, in the event that this Maximum Price Regulation No. 148 is amended or is determined by a court to be invalid or upon any other contingency: Provided, that if a petition for amendment has been duly filed, and such petition requires extensive consideration, the Administrator may grant an exception from the provisions of this section permitting the making of contracts adjustable upon the granting of the petition for amendment. Requests for such an exception may be included in the aforesaid petition for amendment.

§ 1363.24 Exempt Sales

The provisions of this Maximum Price Regulation No. 148 shall not apply to sales at retail nor to deliveries made prior to July 1, 1942, to the FSCC or to any purchasing agency of the armed forces of the United States under contract entered into after March 23, 1942, and prior to May 21, 1942.

§1364.26 Evasion

The price limitations set forth in this Maximum Price Regulation No. 148 shall not be evaded, whether by direct or indirect methods, in connection with

an offer, solicitation, agreement, sale, delivery, purchase, or receipt of, or relating to, dressed hogs or wholesale pork cuts, alone or in conjunction with any other commodity, or by way of any commission, service, transportation, or other charge, or discount, premium, or other privilege, or by tying-agreement or other trade understanding, or by changing the selection or grading or the style of cutting, trimming, curing, smoking, cooking, drying, or otherwise processing or the canning, wrapping or packaging of wholesale pork cuts.

§1364.27 Records and Reports

(a) Every person making a sale of any dressed hogs or wholesale pork cuts on and after May 21, 1942, in the course of trade or business or otherwise dealing therein, shall make and preserve complete and accurate records of each such sale, showing the date thereof, the name and address of the buyer and seller, the quantity and weight of all wholesale pork cuts sold, and the price charged or received therefor.

§1364.28 Enforcement

(a) Persons violating any provision of this Maximum Price Regulation No. 148 are subject to the criminal penalties, civil enforcement actions, and suits for treble damages provided for by the Emergency Price Control Act of 1942, and proceedings for the suspension of licenses.

§1364.29 Petitions for Amendment

Persons seeking modification of any provision of this Maximum Price Regulation No. 148 or an adjustment or exception not provided for therein may file petitions for amendment in accordance with the provisions of Procedural Regulation No. 1, issued by the Office of Price Administration.

§1364.31 Applicability of General Maximum Price Regulation

Except as provided in Section 1364.30, the provisions of this Maximum Price Regulation No. 148 supersede the provisions of the General Maximum Price Regulation with respect to sales and deliveries for which maximum prices are established by this regulation.

§1364.32 Definitions

(a) When used in this Maximum Price Regulation No. 148, the term:

(1) "Person" means individual, corporation, partnership, association, car-

House Committee Approves Extension of BAI Inspection

The House Agricultural Committee approved a resolution late this week designed to allow intrastate packers a broader outlet for product. The main effect of the bill would be to authorize and direct the extension of BAI inspection to plants now doing only an intrastate business, so that they could participate in Army, Navy, and lend-lease sales to the government.

route, packer's branch house, or other organized group of persons, or legal successor or representative of any of the foregoing:

(2) "Wholesale pork cuts" means all cuts derived from the carcass of hogs dressed with head off and kidney and leaf lard out, including but not limited to the following: (1) Hams, shoulders, picnics, butts, loins, spareribs, bellies, fat backs, plates, jowls, feet, tails and neckbones, including all combinations of such cuts and all cuts or trimmings derived from such cuts or from the hog carcass but not including sausage other than canned sausage. (2) Rough or trimmed bone-in or boneless, whole or sliced. (3) Fresh or frozen, cured, smoked, cooked, dried, or canned. (4) Loose, wrapped, or packed.

Cuts of each weight range, and each brand or grade, and in each stage of processing, if customarily priced separately, shall be considered separate wholesale pork cuts, except that fresh and frozen cuts shall not be considered separate wholesale pork cuts. Pork trimmings of each grade and in each stage of processing shall be considered separate wholesale pork cuts. Each type of canned or packaged meat, made entirely from pork, shall be considered a separate wholesale pork cut.

(3) "Price list" means the list of prices in writing, prepared by the seller, upon the basis of which the prices of dressed hogs or wholesale pork cuts are quoted.

(4) "Sales at retail" means sales to the ultimate consumer: Provided, that no wholesaler, processor, packer, slaughterer, purchaser for resale, commercial user, or government agency, shall be deemed to be an ultimate consumer, except that a sale to a purveyor of meals, by a person regularly and generally engaged in selling at retail, made on usual retail terms, shall be regarded as a sale at retail.

(5) "Locality of the delivery point" means all places at which the seller customarily sells the same dressed hogs or wholesale pork cuts at the same prices as those at which he sells at the delivery point.

(6) "Similar," when used in the phrase "similar purchaser," refers to the type of purchaser to whom the same price customarily applied during the 90-day period prior to March 9, 1942.

(b) Unless the context otherwise requires, the definitions set forth in Section 302 of the Emergency Price Control Act of 1942 shall apply to other terms used herein.

§1364.33 Revocation of Temporary Maximum Price Regulation No. 8

Temporary Maximum Price Regulation No. 8 (1364.1 to 1364.13, inclusive), which was issued March 9, 1942, and which was to expire on May 21, 1942, is hereby revoked and is replaced by this Maximum Price Regulation No. 148.

§1364.34 Effective Date

Maximum Price Regulation No. 148 (1364.21 to 1364.34, inclusive) shall become effective May 21, 1942.

By-Product Research

(Continued from page 14.)

poses. A number of medical schools are working on this project, and while it is too early to guess about the success of the venture, the idea would seem to have some merit.

We expect to see better glue materials made from packinghouse waste products. These products will have greater utility and a greater range of properties, permitting their use in places where now certain special non-protein adhesives are being used. There seems to be small hope that packinghouse proteins will ever be utilized for plastic materials. Some specialties may be developed from them but as a field there is too much competition from other sources.

Eventually textiles will be made from packinghouse proteins, following approximately the same technique that is being used in the production of casein textiles. Due to the large size of the protein molecule it very probably will play a part in the future of synthetic rubbers.

In the field of new pharmaceuticals from animal by-products, we can look for a number of new and startling developments. So much work is under way in such a variety of fields that predictions in this direction are useless.

A great deal more is known of the chemical and physical characteristics of

fats. Analytical methods have been fairly well worked out for the determination of the various components of fat mixtures. Also, some degree of success has been attained in separating these individual components so that different characteristics of a given component may be utilized to its fullest advantage. The long carbon chain of glyceride or fatty acid makes these components interesting from the standpoint of producing substances of high molecular weight and possessing peculiar characteristics.

Work on Fat Compounds

A great deal of work is being done on studying new and interesting compounds that can be obtained from fats and their derivatives. These compounds cover a wide range of physical and chemical properties and have a wide range of utility. It is our prediction that chemicals from fats will offer in the future just as fertile a field for investigation and production of new products as we have had during the past 50 years from coal tar and its chemicals. The products produced will run from pharmaceuticals to heavy industrial chemicals.

While the mineral portion of packinghouse by-products consists almost entirely of bone, we cannot overlook the fact that through research it is entirely possible that some new products or uses may be developed from this raw

material, in the industrial as well as the medicinal field.

While the technical man in the packing industry is being looked to for new developments, we must admit that progress might have seemed to be rather slow. Nevertheless, work has been proceeding and developments which have been announced within the past two or three years indicate that much work is under way, and more announcements may be expected. As examples of some of these later developments we have such items as hog hair insulation and latex—hog hair cushions; natural casings tendered by enzymatic means; chemicals from fats; protein from sewage in the form of animal feed and a number of new therapeutic agents, including pituitary factors, cortin and highly active yellow bone marrow.

All these things point to an activity on the part of research men that undoubtedly will result in a very healthy condition in years to come. It is certain that all future developments reaching the final stage of acceptance depend upon a nice balancing of economic factors and fundamental research that is being done today or will be done in the immediate future. Therefore, it behoves the livestock producer and the various laboratories to devote all the time and money possible to fundamental research on the subject of packinghouse by-products.



TOM TUFEDGE SAYS:
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BEEF CLOTHING
Reg. U. S. Pat. Off.
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THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

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FAST WAY TO CLEAN CURING CONTAINERS

If you want to see real startling results in cleaning curing containers, here's all you need do. Make up recommended solution of Oakite Composition No. 37, brush lightly, then rinse. Easy? You'll say it is! Cleaning thorough? Wait and see! Write today for FREE DIGEST giving details!

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I'VE TRIED 'EM ALL!
I'M USING THE BEST SEASONINGS, BINDERS AND CASINGS
YOU, TOO, WILL APPRECIATE THE FINE SERVICE, WITH A CAPITAL "S"
SEND FOR GENEROUS FREE SAMPLES

MEAT INDUSTRY SUPPLIERS, INC.
4432 S. ASHLAND AVE., CHICAGO, ILLINOIS

NEW EQUIPMENT and Supplies

REFRIGERANT CLEANER

Described as actually drying, straining and filtering the refrigerant, the new Automatic Products Co. Trap-Dri is said to stop all impurities, such as acid, moisture, gummy deposits, scale, dirt and solder particles, which may be in the refrigeration system. The manufacturers claim it eliminates all danger of damage to the system, permitting smooth operation and preventing freeze-ups. An illustration of this piece of equipment is shown at the right.

The new Trap-Dri combines the advantages of the Trap-It element, plus silica gel. The Trap-It element consists of a honeycomb tube, equal in efficiency to a 900-mesh strainer. The silica gel unit is capable of absorbing 12 to 16 per cent of its weight in water. An important feature of its construction is said to be that it offers no appreciable pressure drop when used on the system. Outside shell is of cold rolled steel, made in two pieces, atomic hydrogen welded and tested against hundreds of pounds pressure.

The Trap-Dri may be installed ahead of any expansion valve—or attached directly to the valve by a special fitting. It starts cleaning up the system immediately upon installation. Generous wrench grips permit easy and quick installation. Trap-Dri units are available in several sizes and capacities to fit any refrigeration system. Inlet and outlets are $\frac{1}{4}$ in. and $\frac{3}{8}$ in. SAE male flare and diameter is $2\frac{1}{16}$ in. Lengths vary with capacity, governed by the amount of silica gel, ranging from 4 cu. in. to 14.7 cu. in., making a total length of 4 $\frac{1}{8}$ in. to 8 $\frac{1}{8}$ in. for the complete unit.

STOPS CONDENSATION DRIP

NoDrip, an improved plastic cork coating which stops dripping from condensation or sweating pipes, walls, ceilings, tanks, etc., has been announced recently by J. W. Mortell Co., Kankakee, Ill.

The first product of this kind introduced by this company for the same purpose was more limited in its use to large areas because it required power spray equipment to apply it, but NoDrip has a greatly enlarged field, not only in industry but in the home and on farms, due to the fact that it can be applied easily and rapidly with an ordinary paint brush.

NoDrip is spread $\frac{1}{4}$ in. thick over any metal, concrete, brick, plaster, tile, wood, composition, galvanized or painted surfaces, corners, angles or corrugated ceilings. It can be satisfactorily painted any color.



SAFETY SHOES FOR WOMEN

Over 4 million women are at work in industry today, helping to speed vital war production. This number is increasing daily, as our expanding armies continue to drain manpower from industry. More than half of these women have never worked in industry before. They know far less than regular industrial workmen about protecting themselves from injury on the job. Even among skilled workmen, one out of every four industrial accidents injures someone's feet or toes.

Adequate toe protection is essential to maintain past safety records, to safeguard newcomers in industry and to prevent lost-time accidents that endanger war production.

Lehigh Safety Shoe Co., Inc., Allentown, Pa. has now developed Toe-Shield safety shoes for women in industry. Details of construction are as follows:

Double-layer thermoplastic Toe-Shield is concealed under leather toe cap. It is lighter than steel toe-box used in men's safety shoes, yet is strong enough to withstand the impact of falling tools or materials normally handled by women. The shoe is made in one style only—a sturdy black elk or calfskin oxford, built on a nurses' shoe last that will fit almost any foot in complete comfort.



New Trade Literature

Food Weighing (NL 966).—A broadside showing candy, sausage, mushrooms, coffee and a number of other foods being packaged on Exact Weight scales. The scale model used for each type of operation is illustrated and reader is told how to obtain further details.—Exact Weight Scale Co.

Pressure Recorders (NL 967).—Factual information in this new catalog is arranged so the reader can find the pressure recorder best suited to his needs in the shortest possible time. The Foxboro line, including instruments for measurement and recording of industrial pressures of all kinds (from 1 in. of water to 20,000 lbs.), is illustrated and described. Catalog numbers have been assigned to instruments of standard design and standard accessory kits.—Foxboro Co.

Corrosion-Resistant (NL 961).—Corrosion resisting equipment designed and manufactured from stainless steel, pure nickel and monel metal expressly for the canning, food processing and allied industries is described and illustrated in this new catalog. The book includes specifications and diagrams of jacketed kettles, super-jacketed kettles, pedestal kettles, agitators, storage tanks, no-coil heating tanks, vacuum pans and plug valves.—Lee Metal Products Co.

Smokehouses (NL 964).—Carrier air-conditioned smokehouses are described in a new bulletin. Detail drawings and pictures of installations are used to illustrate how the smokehouse operates. Unit construction feature, which makes it possible to enlarge or move the house economically, is described.—Carrier Corp.

Refrigerator Door (NL 965).—A new refrigerator door employing Silvercel hermetically sealed panels of reflective insulation is described and illustrated in a four-page broadside. Specifications and prices are included, as well as a report on heat conductance tests made by the Armour Research Foundation.—Met-L-Wood Corporation.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(5-23-42)

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

Nos.

Name

City

Street

MARKET SUMMARY

DETAILED INFORMATION INDEX

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Carlot Provisions.....	32	Vegetable Oils.....	36
Lard.....	32	Hides.....	37
L. C. L. Prices.....	33	Livestock.....	40

Hogs and Pork

HOGS

Chicago hog market this week: Prices closing 10 to 15c higher.

Thurs. Week ago

Chicago, top	\$14.30	\$14.15
4 day avg.....	14.10	14.00
Kan. City, top.....	14.10	13.95
Omaha, top.....	14.15	14.00
St. Louis, top.....	14.10	14.00
Corn Belt, top.....	14.05	13.90
Buffalo, top.....	14.60	14.25
Pittsburgh, top	14.50	14.35
Receipts—20 markets		
4 days	339,000	348,000
Slaughter—		
27 points*	755,794	748,153
Cut-out	180- results	220- 240- 220 lb.
This week.....	—.69	—.71
Last week.....	—.55	—.56

PORK

Chicago carlot pork:

Gr. hams,		
all wts.	24% @ 25%	24% @ 25%
Loins, all wts.	23 @ 27½	23 @ 27½
Bellies, all wts.	15% @ 16	15% @ 16
Picnics,		
all wts.	23½ @ 23%	23½ @ 23%
Reg. trimmings.	20	19 @ 19½

New York:

Loins, all wts.	24 @ 30	24 @ 30
Butts, all wts.	29 @ 31	29 @ 31

Boston:

Loins, all wts.	28 @ 31	28 @ 31
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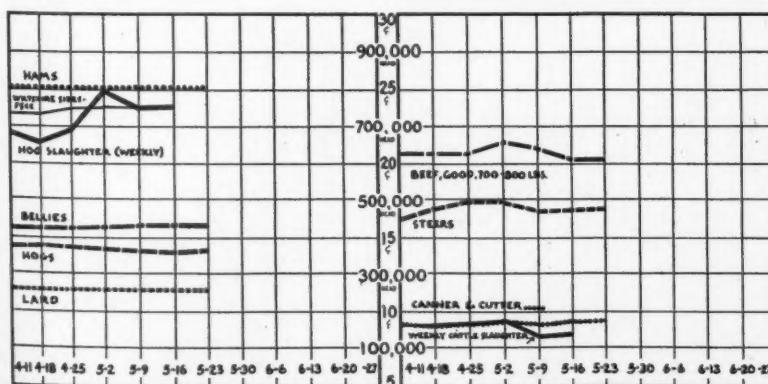
Philadelphia:

Loins, all wts.	25 @ 30	27 @ 30
Butts, all wts.	29½ @ 31½	29½ @ 31½

LARD

Lard—Cash	12.65	12.69½
Loose	11.42½	11.42½
Leaf	11.61½	11.61½

*Week ended May 16.



Cattle and Beef

CATTLE

Chicago cattle market this week: Steers and yearlings 25 to 50c higher. All cows 25c higher and bulls 25 to 35c higher.

Thurs. Week ago

Chicago steer top	\$15.25	+\$14.90
4 day avg.....	13.50	13.30
Kan. City, top.....	13.50	13.40
Omaha, top.....	13.50	13.50
St. Louis, top.....	15.00	13.25
St. Joseph, top.....	13.10	14.25
Bologna bull top.....	11.00	10.65
Cutter cow top.....	9.25	9.00
Canner cow top.....	8.25	7.75

Receipts—20 markets

4 days

Slaughter—

27 points*

BEEF

Steer carcass, good
700-800 lbs.

Chicago	\$19.50 @ 21.00	\$19.50 @ 21.50
Boston	20.00 @ 21.00	20.00 @ 21.00
Phila.	20.50 @ 22.00	20.50 @ 22.00
New York.	20.50 @ 22.00	20.50 @ 22.00

Dressed canners, No.

350 lbs. up.....

Cutters, 400@450 lbs....

Cutters, 450 lbs. up....

Bologna bulls,

600 lbs. up.....

*Week ended May 16.

†Choice grades absent.

Chicago prices used in compilations unless otherwise specified.

By-Products

HIDES

Thurs.	Week ago
Chicago hide market firm.	
Native cows15½
Kipskins20
Calfskins25½
Shearlings	2.15

TALLOW, GREASES, ETC.

New York tallow market firm.	
Extra	9.71¼
Chicago tallow market firm.	
Prime	9.71¼
Chicago greases strong.	
White	9.71¼
New York greases strong.	
White	9.71¼
Tankage (low test).	1.20
11-12% tankage	5.55
Digester tankage	
60%	74.00
N.Y. Cottonseed oil,	
Val. & S. E.12%

BUSINESS INDICATORS

Wholesale Prices (1926=100)
May 9 Apr. 11

Foods 99.3 97.0

Farm Prods. 104.0 104.6

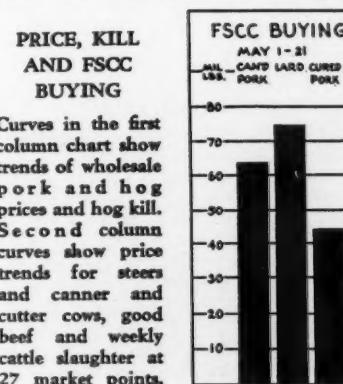
Income Payments (1935-39=100)

Mar. Mar.

1942 1941

Salaries & wages. 167.5 134.8

Total non-agricultural ... 155.2 128.5



CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., May 21, 1942

REGULAR HAMS

	Green	†S.P.
8-10	25%	26
10-12	25%	26
12-14	25%	25%
14-16	24%	25
10-16 range	24%	25

BOILING HAMS

	Green	†S.P.
16-18	24	25
18-20	23%	24%
20-22	23%	24%
16-20 range	23%	24%

SKINNED HAMS

	Fresh & Fr. Frzn.	†S.P.
10-12	28	28 1/4
12-14	27	27 1/4
14-16	26	26 1/4
16-18	26	26 1/4
18-20	25%	26
20-22	25%	26
22-24	25%	25 1/4
24-26	25%	25 1/4
25-30	25%	25 1/4
25/up, 2's inc.	25%	25 1/4

PIGNOLICS

	Green	†S.P.
4-6	23%	24 1/2
6-8	23 1/2	23 1/2
8-10	23 1/2	23 1/2
10-12	23 1/2	23 1/2
12-14	23 1/2	23 1/2
8/up, 2's inc.	23 1/2	23 1/2

Short shank 3/4 over.

BELLIES

(Square Cut Seedless)

	Green	†D.C.
6-8	19%	20%
8-10	19%	20%
10-12	19%	20%
12-14	17 1/2	18 1/2
14-16	17 1/2	18 1/4
16-18	17 1/2	18 1/4

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

		16 1/2
18-20		15 1/2 @ 16

D. S. BELLIES

	Clear	Rib
16-18	16n	...
18-20	16n	...
20-25	15%	15%
25-30	15%	15%
30-35	15%	15%
35-40	15%	15%
40-50	15%	15%

D. S. FAT BACKS

		11 1/2
6-8		11 1/2
8-10		11 1/2
10-12		11 1/2
12-14		12
14-16		12 1/2
16-18		12 1/2
18-20		12 1/2
20-25		12 1/2

OTHER D. S. MEATS

	6-8	12 1/2 n
Regular plates	6-8	12 1/2 n
Clear plates	4-6	10 1/2
D. S. Jowl butts		10 1/2
D. S. P. Jowl		10 1/2
Green square jowls		12
Green rough jowls		10 1/4
Green skin'd jowls l.c.i.	13 @ 13 1/2	

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, May 16	12.69 1/2	11.42 1/2 b	11.61 1/2 b
Monday, May 18	12.68 1/2	11.42 1/2 b	11.61 1/2 b
Tuesday, May 19	12.68 1/2	11.42 1/2 b	11.61 1/2 b
Wednesday, May 20	12.69 1/2	11.42 1/2 b	11.61 1/2 b
Thursday, May 21	12.68 1/2	11.42 1/2 b	11.61 1/2 b
Friday, May 22	12.68 1/2	11.42 1/2 b	11.61 1/2 b

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo. 14%
Kettle rend., tierces, f.o.b. Chgo. 14%
Leaf, kettle rend., tierces, f.o.b. Chgo. 14%
Neutral, tierces, f.o.b. Chicago. 14%
Shortening, tierces, c.a.f. 16%

Havana, Cuba Pure Lard Price
Wednesday, May 20. 16.62 1/2

FUTURE PRICES

SATURDAY, MAY 16, 1942

LARD:

	Open	High	Low	Close
*May...	12.82 1/2	12.82 1/2 ax
*July...	12.82 1/2 b
*Sept...	12.82 1/2 b
Sales: May 2.				
Open interest: May 95; July 123; Sept. 10; total, 228 lots.				

CLEAR BELLIES:

	May...	...	16.00n
Sales: May 10; July 6; total, 16 sales.			
Open interest: May 90; July 122; Sept. 11; total, 226 lots.			

MONDAY, MAY 18, 1942

LARD:

	May...	12.77 1/2	12.77 1/2	12.65	12.72 1/2 ax
*July...	12.82 1/2	12.82 1/2 b	
*Sept...	12.82 1/2 b	

CLEAR BELLIES:

	May...	...	16.00n
Sales: May 8; July 10; total, 18 sales.			
Open interest: May 8; July 117; Sept. 11; total, 136 lots.			

TUESDAY, MAY 19, 1942

LARD:

	May...	12.82 1/2	12.82 1/2	12.67 1/2 ax
*July...	12.82 1/2	12.82 1/2 ax
*Sept...	12.82 1/2 b

CLEAR BELLIES:

	May...	...	16.00n
Sales: July 6; Sept. 1; total, 7 sales.			
Open interest: May 90; July 122; Sept. 11; total, 223 lots.			

WEDNESDAY, MAY 20, 1942

LARD:

	May...	12.82 1/2	12.82 1/2	12.70
*July...	12.82 1/2	12.82 1/2 b
*Sept...	12.82 1/2 b

CLEAR BELLIES:

	May...	...	16.65
Sales: May 14; July 1; total, 16 sales.			

THURSDAY, MAY 21, 1942

LARD:

	May...	12.82 1/2	12.82 1/2	12.55
*July...	12.82 1/2	12.72 1/2 ax
Sales: July 2.				

Open interest: July, 117; Sept., 11; total 128 lots.

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(Key: b—bid; ax—asked; n—nominal)

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FRIDAY, MAY 22, 1942

LARD:

	July...	12.75	12.55	12.55
*Sept...	12.82 1/2	12.72 1/2 ax
*Ceiling price.				

(Key: b—bid; ax—asked; n—nominal)

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CHICAGO MID-MONTH STOCKS

Lard stocks in Chicago declined over 8 million lbs. during the first half of May. Mid-month holdings at 41,333,638 lbs. compared with 49,844,563 lbs. at the close of April. Lard holdings at the middle of May last year totaled over 186 million lbs.

Stocks of clear bellies were up slightly from the last of April, but around 6 million lbs. under the same time of last year. Mid-month holdings at 8,762,807 lbs. compared with 8,360,909 lbs. the last day in April and 14,617,170 lbs. at mid-May of a year ago.

May 14, April 30, May 14, 1941

P.S. lard (a) 17,497,433 20,681,469 86,086,379

P.S. lard (b) 6,711,860 7,115,160 46,324,719

P.S. lard (c) 12,281,545 17,391,943 46,359,127

Other lard 4,892,500 4,655,991 7,215,618

Total lard 41,333,638 49,844,563 186,015,843

D.S. clear bellies (contract) 399,400 661,700 5,750,079

D.S. clear bellies (other) 8,163,407 7,690,200 8,807,091

Total D.S. clear bellies 8,762,807 8,360,909 14,617,170

D.S. rib bellies 174,000 163,000 1,036,723

(a) Made since Jan. 1, 1942. (b) Made from Oct. 1, 1941 to Jan. 1, 1942. (c) Made previous to Oct. 1, 1941.

CUT-OUT LOSS ON HOGS MORE SEVERE THIS WEEK

(Chicago costs and prices, first four days of week.)

New price gains in the live hog market and unchanged rates for most pork cuts, which held at maximums as allowed by the law, pushed cut-out values of hogs further into the red. As has been the case right along the light weight hogs showed the least loss while heavies were off the most and ended with a minus of \$1.06 per cwt. The loss on lights was 69c and on medium weights 71c.

— 180-220 lbs. — 220-240 lbs. — 240-270 lbs. —

	Pct.	Price	Value	Pct.	Price	Value	Pct.	Price	Value
	live	per	wt.	live	per	wt.	live	per	wt.
Regular hams	14.00	24.							

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef

	Week ended	Cor. week,	
Prime native steers—			
400-600	nominal	19 1/2 @ 20	
600-800	nominal	19 1/2 @ 20	
800-1000	nominal	20	
Good native steers—			
400-600	21	21 1/2	17 1/2
600-800	21	21 1/2	17 1/2
800-1000	21	21 1/2	17 1/2
Medium steers—			
400-600	20	18 1/2	
600-800	20	18	
800-1000	20	15 1/2 @ 16 1/4	
Helpers, good, 400-600	21	21 1/2	18%
Cows, 400-600	17	13 1/2 @ 14	
Hind quarters, choice	23 1/2	24 1/2	
Fore quarters, choice	20	14 1/2	

Beef Cuts

Steer loins, choice, 60/65	38	36
Steer loins, No. 1	36	30
Steer loins, No. 2	32	25 1/2
Steer short loins, choice, 30/35	45	
Steer short loins, No. 1	40	36
Steer short loins, No. 2	35	30
Steer loin ends (bips)	28	26
Steer loin ends, No.	27	25
Cow loins	20	20
Cow short loins	20	20
Cow loin ends (bips)	21	20
Steer ribs, choice, 30/40	28	25
Steer ribs, No. 1	27	22
Steer ribs, No. 2	25	18 1/2
Cow ribs, No. 2	18	15
Cow ribs, No. 3	17	14 1/2
Steer rounds, choice, 80/100	23	22
Steer rounds, No.	22	20
Steer rounds, No. 2	21	19 1/2
Steer rounds, choice, 80/100	20	19 1/2
Steer chuck, No. 1	18 1/2	14
Steer chuck, No. 2	18 1/2	13 1/2
Cow rounds	18 1/2	16
Cow chuck	17	14
Steer plates	13 1/2	10 1/2
Medium plates	13	10
Briskets No. 1	18	15 1/2
Cow navel ends	13	11
Steer navel ends	12	8 1/2
Fore shanks	13	9 1/2
Hind shanks	10 1/2	
Strip steaks, No. 1, bbls.	70	50
Steer loins, No. 2	59	39
Sirloin butts, No. 1	38	30
Sirloin butts, No. 2	36	27
Beef tenderloins, No. 1	65	60
Beef tenderloins, No. 2	60	58
Rump butts	28	26
Flank steaks	28	25
Shoulder clods	23 1/2	18
Hanging tenderloins	19	16
Insides, green, 12 lbs. range	27	22
Outsides, green, 8 lbs. up	26	20
Knuckles, green, 8 lbs. up	25 1/2	20

Beef Products

Brains	12	6
Hearts	15	11
Tongues	20	18
Sweetbreads	28	15
Ox-tails	11	10
Fresh tripe, plain	10	8 1/2
Fresh tripe, H. C.	15	14
Livers	28	25
Kidneys	10	8

Veal

Choice carcass	23	19
Good carcass	25	18
Good saddles	27	23
Good racks	18	14
Medium racks	16	12 1/2

Veal Products

Brains, each	15	10
Sweetbreads	43	31
Calf livers	58	55

Lamb

Choice lambs	25	20
Medium lambs	24	19
Choice saddles	29	23
Medium saddles	28	22
Choice faces	21	17
Medium faces	20	16
Lamb fries	35	28
Lamb tongues	17	17
Lamb kidneys	25	15

Mutton

Heavy sheep	12	9
Light sheep	14	11
Heavy saddles	14	11
Light saddles	18	13
Heavy faces	10	7
Light faces	12	9
Mutton legs	17	17
Mutton loins	13	11
Mutton stew	8	7
Sheep tongues	11	11
Sheep heads, each	11	11

FRESH PORK AND PORK PRODUCTS

Pork loins, 8/10 lbs. av.	20	19
Picnics	26 1/2	14
Skinned shoulders	22	14 1/2
Tenderloins	39	30
Spareribs	18	12
Back fat	14	8
Boston butts	31	17 1/2
Boneless butts, cellar	37	22
trim, 2 1/4	20	10
Hocks	13	7
Tails	5	3
Neck bones	8	4
Slip bones	22	10
Blade bones	20	3 1/2
Pigs' feet	5	4
Kidneys, per lb.	11	11
Brains	12	8
Ears	5	4
Snouts	7 1/2	4 1/2
Heads	8 1/2	6
Chitterlings	8	6

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	30	31
Fancy skinned hams, 14/16 lbs., parchment paper	31	32 1/2
Standard reg. hams, 14/16 lbs., plain	29	30
Picnics, 4/8 lbs., short shank, plain	28 1/2	28 1/2
Fancy bacon, 6/8 lbs., plain	28	30
Standard bacon, 6/8 lbs., plain	26	27 1/2
No. 1 beef sets, smoked		
Insides, 8/12 lbs.	48	49
Outsides, 5/9 lbs.	46	47
Kidneys, 5/9 lbs.	46	47
Cooked hams, choice, skinless, fatted	51 1/2	
Cooked picnics, skin on, fatted	nominal	
Cooked picnics, skinned, fatted	nominal	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75
Lamb tongue, short cut, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.75
80-100 pieces	23.00
100-125 pieces	23.00
Clear plate pork, 25-35 pieces	23.00
Bean pork	25.00
Brisket pork	36.00
Plate beef	27.00
70-80 pieces	\$23.75
80-100 pieces	23.00
100-125 pieces	23.00
Pork hearts	12 1/2
Pork livers	12 1/2
Native boneless bull meat (heavy)	21 1/2
Boneless chuck	21
Shank meat	18 1/2 @ 19
Beef trimmings	15% @ 17
Dressed canners, 350 lbs. and up.	14 1/2 @ 14 1/2
Dressed cutter cows, 400-500 lbs.	15 1/2 @ 15 1/2
Dr. bologna bulls, 600 lbs. and up.	10 1/2
Tongues, No. 1 canner trim	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	36 1/2
Country style sausage, fresh in link	31 1/2
Country style sausage, fresh in bulk	29 1/2
Country style sausage, smoked	36
Frankfurters, in sheep casings	31
Frankfurters, in hog casings	31
Skinless frankfurters	29
Bologna in beef bungs, choice	25 1/2
Bologna in beef middles, choice	21 1/2
Liver sausage in beef rounds	21 1/2
Smoked liver sausage in hog bungs	31
Head cheese	19 1/2
New England luncheon specialty	37 1/2
Minced luncheon specialty, choice	26 1/2
Tongue and blood	29
Blood sausage	24
Souse	21
Polish sausages	32 1/2
Cervelat, choice, in hog bungs	56
Thuringer	29
Farmer	41
Holsteiner	41
B. C. salami, choice	53
Milano, salami, choice, in hog bungs	50
B. C. salami, new condition	31
Frissee, choice, in hog middles	56
Genoa style salami, choice	62
Pepperoni	49
Mortadella, new condition	28
Cappicola (cooked)	52
Italian style hams	45 1/2

CURING MATERIALS

Nitrite of soda (Chgo. w/has. stock)	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Salt peter, less than ton lots, f.o.b. N. Y.	12.00
Dbl. refined granulated	8.60
Small crystals	13.00
Medium crystals	14.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda, unquoted	
Salt, 100 lbs. in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton	
Granulated, thin dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	3.45
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.80
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1% to 1 1/2 in.	
180 pack	18 @ 18
Domestic rounds, over 1 1/2 in.	
140 pack	33 @ 34
Export rounds, wide, over 1 1/2 in.	
140 pack	48
Export rounds, medium, 1% to	
1/2 in.	25 @ 26
Export rounds, narrow, 1% in. or under	
10 @ 12	
No. 1 weasands	.08
No. 2 weasands	.04
No. 1 bungs	.18 @ .20
No. 2 bungs	.12
Middles, medium, 1 1/2 in. in.	.50
Middles, select, wide, 2 1/2 in. in.	.60 @ .65
Middles, select, extra, 2 1/2 in. @ 2 1/2 in. in.	.60 @ 1.00
Middles, select, extra, 2 1/2 in. & up.	.13
Dried or salted bladders:	
12-15 in. wide, flat	1.10 @ 1.20
10-12 in. wide, flat	.85 @ .90
8-10 in. wide, flat	.40
6-8 in. wide, flat	.23

Hog casings:	
Extra narrow, 29 mm. & dn.	2.30
Narrow medium, 29 @ 32 mm.	2.30
Medium, 32 @ 35 mm.	1.95 @ 2.00
English, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 42 mm.	1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	.25
Large prime bungs	.21
Medium prime bungs	.16
Small prime bungs	.10
Middles, per set	.20 @ .21

SPICES

(Basis Chicago, original bbls., bags or bales.)	
Allspice, prime	.45
Refined	.46
51	

MARKET PRICES

New York

DRESSED BEEF	
City Dressed	
Choice, native, dressed.....	23 @24
Choice, native, light.....	23 @24
Native, common to fair.....	20 @21
Western Dressed Beef	
Native steers, good, 600-800 lbs.....	21 1/2 @22 1/2
Native choice yearlings, 400-600 lbs.....	23 @23 1/2
Good to choice heifers.....	21 @22
Good to choice cows.....	18 @19
Common to fair cows.....	17 @18
Fresh bologna bulls.....	17 @18

BEEF CUTS	
Western	City
No. 1 ribs, prime.....	28 @30
No. 2 ribs.....	26 @28
No. 3 ribs.....	25 @28
No. 1 loins, prime.....	30 @34
No. 2 loins.....	28 @30
No. 3 loins.....	25 @28
No. 1 hinds and ribs.....	27 @28
No. 2 hinds and ribs.....	26 @27
No. 1 rounds.....	23 @24
No. 2 rounds.....	22 @23
No. 3 rounds.....	21 @22
No. 1 chuck.....	20 @21
No. 2 chuck.....	19 @20
No. 3 chuck.....	18 @19
Bulls, reg. 4/6 lbs. av.....	26 @22
Bulls, reg. 6/8 lbs. av.....	34
Tenderloins, steer.....	55
Tenderloins, cows.....	35
Tenderloins, bulls.....	40
Shoulder cloths.....	25

DRESSED VEAL	
Good.....	22 @23
Medium.....	21 @22
Common.....	19 @21

DRESSED SHEEP AND LAMBS	
Lambs, good to choice.....	28 @29
Lambs, good to medium.....	27 @28
Lambs, medium.....	26 @27
Sheep, good.....	15 @17
Sheep, medium.....	12 @15
Spring lambs, good to choice.....	30 @31
Spring lambs, medium to good.....	29 @30

DRESSED HOGS	
Hogs, good and choice (110-140 lbs.) head on; leaf fat in.....	20.12 1/2 @20.25
Pigs, small lots (100 lbs. down) head on; leaf fat in.....	20.25 @20.50

FRESH PORK CUTS	
Western	City
Pork loins, fresh, 10/12 lbs.....	28 1/2 @29 1/2
Shoulders, 10/12 lbs.....	27 1/2 @28 1/2
Butts, regular, 4/6 lbs.....	30 1/2 @32
Hams, regular, 10/12 lbs.....	27 @28
Hams, skinned, fresh, 10/12 lbs.....	28 @29
Picnics, fresh, 6/8 lbs.....	26 @27
Pork trimmings, 90/95% lean.....	38 1/2 @39
Pork trimmings, regular, 50% lean.....	22 1/2 @23
Spareribs, medium.....	18 1/2 @19 1/2
Shoulders, 6/8 lbs. av.....	27 @28
Butts, regular, 1 1/2 lbs. av.....	37 @38
Hams, regular, fresh, 10/12 lbs. av.....	28 @29
Hams, skinned, fresh, 10/12 lbs. av.....	30 @31
Picnics, fresh, 4/6 lbs. av.....	26 @27
Pork trimmings, extra lean, 90/95% lean.....	36 @37
Pork trimmings, regular, 50% lean.....	20 @20
Spareribs, medium.....	19 @20
Boston butts, 4/6 lbs.....	32 @33

COOKED HAMS	
Cooked hams, choice, skin on, fatted.....	51
Cooked hams, choice, skinless, fatted.....	54 1/4

SMOKED MEATS	
Regular hams, 3/10 lbs. av.....	22 @24
Regular hams, 10/12 lbs. av.....	22 @24
Regular hams, 16/18 lbs. av.....	22 @24
Skinned hams, 10/12 lbs. av.....	23 @25
Skinned hams, 12/14 lbs. av.....	23 @25
Skinned hams, 16/18 lbs. av.....	32 @34
Skinned hams, 18/20 lbs. av.....	32 @34
Picnics, 6/8 lbs. av.....	28 @29
Picnics, 4/6 lbs. av.....	26 @29
Bacon, boneless, western.....	20 @21
Bacon, boneless, city.....	28 @30
Beef tongue, light.....	22 @23
Beef tongue, heavy.....	30 @32

BUTCHERS' FAT	
Shop fat.....	\$4.00 per cwt.
Breast fat.....	5.00 per cwt.
Edible suet.....	5.75 per cwt.
Inedible suet.....	5.50 per cwt.

GREEN CALFSKINS	
5 7 1/2 9 1/2 12 1/2 14 1/2	18
7 1/2 9 1/2 12 1/2 14 1/2	18
Prime No. 1 veals.....	28 3.20 3.35 3.40
Prime No. 2 veals.....	21 24 3.05 3.10
Buttermilk No. 1.....	18 21 2.85 2.90
Buttermilk No. 2.....	17 20 2.55 2.75
Branded gruby.....	12 15 1.75 1.90 1.95
Number 3.....	12 15 1.75 1.90 1.95

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, May 21, 1942:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$21.00 @22.00			
500-600 lbs.	21.00 @22.00			
600-700 lbs. ²	21.00 @22.00	\$21.00 @22.00	22.00 @22.00	\$22.00 @22.50
700-800 lbs. ²	21.00 @22.00	21.00 @22.00	22.00 @22.00	22.00 @22.50

STEER, Good:				
400-500 lbs. ¹	19.50 @21.00			
500-600 lbs.	19.50 @21.00			
600-700 lbs. ²	19.50 @21.00	20.00 @21.00	20.50 @22.00	20.50 @22.00
700-800 lbs. ²	19.50 @21.00	20.00 @21.00	20.50 @22.00	20.50 @22.00

STEER, Commercial:				
400-600 lbs. ¹	17.50 @19.50			
600-700 lbs. ²	17.50 @19.50	18.50 @20.00	18.00 @19.50	18.50 @19.50

STEER, Utility:				
400-600 lbs. ¹	17.00 @17.50	18.00 @18.50	17.50 @18.00	

COW (All weights):				
Commercial.....	17.00 @17.50	17.00 @18.00	18.00 @19.00	
Utility.....	16.00 @17.00	16.50 @17.00	17.00 @18.00	
Cutter.....	15.50 @15.75	16.00 @16.50	16.00 @16.50	
Canner.....	14.50 @15.00			

Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.	21.00 @23.00	22.00 @25.00	23.00 @24.00	23.00 @24.00

VEAL, Good:				
50-80 lbs.	19.00 @20.00	20.00 @22.00	20.00 @22.00	21.00 @23.00
80-130 lbs.	20.00 @21.00	21.00 @23.00	21.00 @23.00	22.00 @23.00

VEAL, Commercial:				
50-80 lbs.	17.00 @19.00	18.00 @20.00	18.00 @20.00	20.00 @21.00
80-130 lbs.	18.00 @20.00	19.00 @21.00	19.00 @21.00	20.00 @22.00

VEAL, Utility:				
All weights.....	16.00 @17.00	17.00 @19.00	16.00 @18.00	

Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.	26.00 @27.00	27.00 @28.00	27.00 @28.00	27.00 @28.00
40-45 lbs.	25.50 @26.50	26.50 @27.50	26.00 @27.00	26.00 @26.00
45-50 lbs.	25.00 @26.00	26.00 @27.00	25.00 @26.00	25.00 @26.00
50-60 lbs.	24.50 @25.50	25.00 @26.50	24.00 @26.00	24.00 @25.00

LAMB, Good:				
30-40 lbs.	25.00 @26.00	26.00 @27.00	26.00 @27.00	26.00 @27.00
40-45 lbs.	24.50 @25.50	25.50 @26.50	25.00 @26.00	25.00 @26.00
45-50 lbs.	24.00 @25.00	25.00 @26.00	24.50 @25.50	24.00 @25.00
50-60 lbs.	23.50 @24.50	24.00 @25.50	23.00 @26.00	23.00 @24.00

LAMB, Commercial:				
All weights.....	21.00 @23.00	23.00 @26.00	24.00 @26.00	23.00 @24.00

LAMB, Utility:				
All weights.....	20.00 @22.00	22.00 @24.00	22.00 @24.00	

MUTTON (Ewe), 70 lbs. down:				
Good.....	18.00 @17.00	15.00 @17.00	15.00 @17.00	
Commercial.....	12.00 @13.00	14.00 @15.00	14.00 @15.00	
Utility.....	11.00 @12.00	13.00 @14.00	12.00 @13.50	

FRESH PORK CUTS:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.	27.00 @29.00	29.00 @31.00	28.00 @30.00	28.00 @30.00
10-12 lbs.	27.00 @29.00	29.00 @31.00	28.00 @30.00	28.00 @30.00
12-15 lbs.	25.50 @27.50	28.00 @30.00	27.00 @29.00	27.00 @29.00
16-22 lbs.	23.00 @24.00		24.00 @26.00	25.00 @27.00

Situation Is Unchanged on Tallow and Greases

NEW YORK, MAY 20, 1942

TALLOW.—This was another week of light trading in the tallow market at New York. Demand was broad at all times, but only a few sellers appeared from day to day and it appeared that producers were accumulating as much stock as possible. The possibility of price revisions on all fats and oils was discussed less freely this week, but some trade members felt that if revisions would be made now they would be downward, for the lard futures market was under the ceiling levels several times during the week. However, the trade was as tight as ever. Edible continued to be quoted at 10.21c; extra, 9.71 1/4c and special, 9.57 1/2c.

STEARINE.—Price ceilings that applied to many items this week had no effect on animal oils, for they have been under price control for some time. This branch of the market was very firm, with oleo moving at 10.54c f.o.b.

OLEO OIL.—No change was registered in this branch of the trade with ceiling prices applying to all grades. New York prices in tiers were No. 1, 12 1/2c, and No. 2, 12 1/2c.

GREASE OIL.—Demand far exceeds supplies in the grease oil trade and all available product sells readily. Soapers continue to be big buyers of any product offered. At New York, the quotations were No. 1, 14 1/2c; No. 2, 14 1/2c; extra, 15 1/2c; extra No. 1, 14 1/2c; winter strained, 13 1/2c; prime burning, 16c, and inedible, 15 1/2c.

GREASES.—Not enough product was placed on the market to supply demand again this week and the trade was very firm at the ceilings. There was less talk of the revision of prices this week and some trade members felt that quotations might be lowered under prevailing levels. Choice white was quoted at 9.71 1/4c; yellow and house, 9.29 1/2c, and brown, 9@9 1/2c.

CHICAGO, MAY 21, 1942

TALLOW.—Volume of business was a little greater in the tallow trade this week, but by no means were quotations weaker than the ceiling levels. A good movement was uncovered late last week and extended to the first of this week, but demand was never completely satisfied. Prime and special and some No. 1 cleared at the limited levels early in the week on Chicago basis. During the balance of the week trade was mostly on a routine basis, with demand good at all times and a fair volume of sales uncovered. A fair amount of trading was made at Cincinnati basis during the week, all at ceiling levels. The quotations were: Prime, 9.71 1/4c; special, 9.43 1/4c, and No. 1, 9.29 1/2c.

STEARINE.—No change was registered in this market all week, with sales few and far between. Quotations were 10 1/2c for prime oleo and 9 1/2c@9 1/2c for yellow.

OLEO OIL.—The trade was firm again at the allowed maximum prices and business was light. Extra was quoted at 13c and prime, 12 1/2c.

NEATSFOOT OIL.—Quotations were: Pure, 18 1/2c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13 1/2c; No. 2, 13 1/2c; extra, 14 1/2c; extra No. 1, 14c; extra winter strained, 14 1/2c; prime burning, 15 1/2c; prime inedible, 15c, and special No. 1, 13 1/2c; acidless tallow oil, 13 1/2c.

GREASES.—The situation was not quite as tight in the grease trade this week and more trading was seen than a week earlier. Action was best as the week opened and gradually tapered off from then on, although a few sales were reported each day. Quotations were: Choice white, 9.71 1/4c; A-white, 9.57 1/2c; B-white, 9.43 1/4c; yellow, 9.15 1/2c and brown, 8.88c.

Watch Classified page for good men.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, May 21.)

Another dull period was recorded this week in by-products markets, with trade on a hand-to-mouth basis and a waiting attitude prevailing on the part of trade interests because of expected ceiling action on raw materials in the near future. Orders continued to outstrip supplies in packinghouse feeds and a firm situation prevailed in that market.

Blood

Unit
Ammonia
Unground, loose..... \$5.70@5.75

Digester Feed Tankage Materials
Unground, 11 to 12% ammonia, loose..... \$5.50@5.60
Unground, 8 to 10% choice quality..... 5.75@5.85
Liquid stick, tank cars..... 2.50@2.75

Packinghouse Feeds

Carlots, Per ton
60% digester tankage..... \$74.00
50% meat and bone scraps..... 70.00
Blood-meal..... 95.00
Special steam bone-meal..... 50.00

Bone Meals (Fertilizer Grades)

Per ton
Steam, ground, 3 & 50..... \$35.00@36.00
Steam, ground, 2 & 26..... 35.00@36.00

Fertilizer Materials

Per ton
High grade tankage, ground
10@11% ammonia..... \$4.25n
Bone tankage, unground, per ton..... 30.00@31.00
Hoof meal..... 4.25@4.50

Dry Rendered Tankage

Per unit
Hard pressed and expeller unground
45 to 52% protein (low test)..... \$1.20
57 to 62% protein (high test)..... 1.17 1/2

Gelatine and Glue Stocks

Per cwt.
Calf trimmings (limed)..... \$1.00*
Hide trimmings (limed)..... .90*
Sinews and pizzles (green, salted)..... 1.00*
Cattle jaws, skulls and knuckles..... \$40.00@42.00
Pig skin scraps and trim, per lb..... 7 1/2@7 1/2

*Denotes ceiling price, f.o.b., shipping point.

Bones and Hoofs

Per ton
Round shins, heavy..... \$63.00@75.00
Flat shins, heavy..... 65.00
Blades, buttocks, shoulders & thighs..... 60.00
Hoofs, white..... 57.50@60.00
Hoofs, house run, assorted..... 37.50@40.00
Junk bones..... 30.00@31.00

Animal Hair

Per ton
Winter coil dried, per ton..... \$60.00
Summer coil dried, per ton..... 40.00@42.50
Winter processed, black, lb..... 8 1/2@9
Winter processed, gray, lb..... 8
Cattle switches..... 4 @ 4 1/2

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New Price Control on Tankage, Scraps Soon

New price regulations on meat scraps and digester tankage and on millfeeds will be issued shortly by the Office of Price Administration, Leon Henderson, administrator, announced recently following a series of conferences held in Washington with the industries involved.

Meat scraps and digester tankage currently are covered under Price Schedule No. 74 (animal product feedstuffs) at the processor level. A meeting was held at which a representative group of some 70 packers, renderers and grinders—both large and small and constituting a broad cross-section of the industry—were present. The broad outline of a new four-point OPA program on these poultry and livestock feed items was formulated, to be covered in the form of an amendment.

Feature of the new amendment will be a zoning plan on basis points at the processor level, around which will revolve calculations of prices at the retail and raw material (wet or dry rendered tankage) levels. Also discussed at length at the industry conferences were suggestions on the most logical plan for price control in the raw material market, conversion costs and jobber and retailer margins. Most of these points will be covered in the new amendment.

The discussions on millfeeds, which were held with a representative group of 12 millers, will lead to an amendment to the General Maximum Price Regulation, under which this offtake of flour production currently is covered at the processor and retail level.

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12½
White deodorized, bbls., f.o.b. Chgo.....	16½
Yellow deodorized.....	16½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3½
Soybean oil, in tanks, f.o.b. mills.....	11½
Corn oil, in tanks, f.o.b. mills.....	12½

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Trading Volume Dips in Cottonseed Oil Futures

TRADING in cottonseed oil futures on the New York market dipped sharply compared with a week earlier and the market was threatening to be as morbid as before the price revision. Only a few contracts were disposed of and a fair amount of switching was uncovered also. The early months held at ceiling levels, while later deliveries fluctuated mildly.

The Census Bureau indicated that consumption of refined oil during April was 217,545 barrels, compared with 225,288 in the previous month and 401,754 in the same month last year. The visible supply decreased 189,400 barrels during April compared with a decrease of 336,800 barrels a year earlier.

Trade members foresaw eventual consumption restrictions on fats and oils in a report from the Department of Agriculture in a forecast of further increased demand for these commodities this year unless use is curtailed to conserve supplies.

Although inventories held by dealers and consumers are larger than usual and may help to supply consumption requirements, present prospects are that total apparent disappearance of primary fats and oils may exceed the record disappearance of nearly 11 billion lbs. in 1941. Production from domestic materials in 1942 is likely to be about one billion lbs. greater than last year, but curtailed imports will have offsetting effects.

Cottonseed oil shortening showed no change all week, with the market firm at the quotations of 16½@17c per lb. in carlots; less than carlots, 17@17½c; and hydrogenated, 18@18½c.

SOYBEAN OIL.—Crude soybean oil continued scarce all week, but offerings of clarified were more liberal and demand tapered off some. The trade was watching closely to see if lower bean prices and poor demand for clarified oil may not result in some freer offers of

crude oil. However, quotations remained unchanged with crude at 11½c, Decatur basis, and extracted at 12.05c. Bean oil in tanks at New York was quoted at 13½@14c; drums, 15c, and resale drums, 14c less.

PALM OIL.—The market continued on a fully steady basis. Nigre spot drums at New York were 9.02c; tanks, ex-ship, 8.25c; plantation, ex-ship, 8.32c.

OLIVE OIL.—Market continues unchanged. Prices well maintained without much buying activity. Supplies apparently sufficient to take care of needs for some time. Liquid in carlots was quoted at 25c, New York.

PEANUT OIL.—Product scarce and the market firm. Crude oil was quoted at 13c bid at Southeast.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12½c bid; Valley, 12½c bid, and Texas, 12½c bid at common points.

Futures market transactions for the week at New York were:

MONDAY, MAY 18, 1942

	Range				
	Sales	High	Low	Close	Pr. cl.
June.....	8	14.30	14.30	14.30	14.30
July.....	8	14.30	14.30	14.30	14.30
September.....	1	14.30	14.30	14.30	14.25
October.....	5	14.20	14.20	14.28	14.28
December.....	14.28	...

Sales, 14 lots.

TUESDAY, MAY 19, 1942

June.....	14.30	14.30
July.....	14.30	14.30
September.....	14.30	14.30
October.....	14.20	14.22
December.....	14.10	14.15

No sales.

WEDNESDAY, MAY 20, 1942

June.....	14.30	14.30
July.....	13	14.30	14.30	14.20	14.30
September.....	14.15	14.30
October.....	14.10	14.20
December.....	1	14.15	14.15	14.10	14.10

Sales, 14 lots.

THURSDAY, MAY 21, 1942

June.....	14.30	14.30
July.....	2	14.30	14.20	14.30	14.20
September.....	14.15	14.15
October.....	14.21	14.10
December.....	14.15	14.10

Sales, 2 lots.

(See later markets on page 39.)

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HIDES AND SKINS

WPB says cattle hides, calf and kip-skins to be allocated but effective date not yet announced—Packers move week's hide production at ceiling—Pickled sheepskins go under ceiling.

Chicago

PACKER HIDES.—Interest in the hide trade centers at present on the matter of proposed allocation of hides and skins by the War Production Board. There were meetings of various committees in Washington this week, and it is understood that late this week the upper and sole leather and hide and skin sub-committees of the leather industry advisory committee were informed that the WPB will shortly issue a conservation order covering domestic cattle hides and calfskins. All such hides and calf and kip-skins unsold or taken off after a specified date, which has not yet been announced, will be allocated equitably by the WPB among tanners. Imported hides and skins are already being controlled and allocated by the DSC under the General Imports Order M-63, by the issuance of trading permits. The opinion among the trade is that the order may be made effective on July production of hides and skins, although the basis for this supposition is rather

vague and it would occasion little surprise if the date set was earlier.

Trading in the packer hide market got under way early this week. One packer distributed hides on the opening day, and the other packers followed soon thereafter, so that the market was well cleaned up by mid-week. Ceiling prices, as listed in the adjoining table, were paid for all selections. Production is still running rather light and, while no quantities were mentioned, due to the fact that there are always several buyers anxious for anything packers offer, trade estimates run around 80,000 hides for the week.

There are still three lots of hide futures open in the June delivery on the Commodity Exchange, Inc.; when these are closed out, futures trading will be finished for the duration of the war and the price ceiling. Stocks of hides in Exchange warehouses now total only 4,371 hides. The back-log of the old stored hides is about gone and, with the uncertainty as to receipt of imported hides, tanners are now almost entirely dependent upon current domestic production.

OUTSIDE SMALL PACKER.—There is an active inquiry for any offerings of outside small packer stock at the

maximum price of 15½c, selected, trimmed, for native steers and cows, and 14½c for brands; hides moving on a flat basis are quotable ¼c less. Most of the better productions are understood to be closely sold up.

PACIFIC COAST.—The Coast market is quotable at the maximum of 13½c, flat, trimmed, for steers and cows, f.o.b. shipping points. There has been very little news recently from this market but the general impression is that it is closely sold up at least to the end of April.

FOREIGN WET SALTED HIDES.—There was a fair volume of business reported at mid-week in the South American market, at prices unchanged from those at which the DSC has recently been issuing trading permits. Total sales involved around 25,000 hides, including 6,000 reject steers, 3,000 reject cows, 2,700 frigorifico standard steers, 1,000 light standard steers, 1,500 standard cows, 5,000 Montevideo Nacional cows; also 2,000 B.A. Province steers and 3,000 B.A. Province cows, all reported at steady prices.

COUNTRY HIDES.—Trading is of rather light volume in the country market but anything available is being taken by buyers as fast as offered, and there seems to be no particular difficulty in moving heavy average stock now. Practically all trading coming to light is being done on an all-weight basis, at 14c flat for untrimmed hides, and 15c flat for trimmed, f.o.b. shipping point.



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Tanner selections are quotable only nominally, due to lack of offerings. Heavy steers and cows are quoted 13½c, flat, trimmed. Trimmed buff weights are quotable at 15c, flat; trimmed extremes are salable at 15c flat, or 15½c selected. Bulls are wanted at 9½@9¾c flat, untrimmed, and 10@10¼c trimmed. Glues are firm at 12@12½c flat, trimmed. All-weight branded hides listed 13½c, flat, with 14c talked by sellers.

CALFSKINS.—One packer early this week moved couple packs of late April and early May calfskins, following the seller's usual practice of selling skins as packs are closed. The market is strong at ceiling prices, 27c for heavies and 23½c for lights under 9½ lb., and buyers anxious for offerings.

Collectors are moving Chgo. city calfskins as fast as they accumulate; market is quotable at 20½c for 8/10 lb. and 23c for 10/15 lb., with outside cities salable at same figures. Country calfskins, when offered, are salable at 16c flat for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping points. City light calf and deacons are salable at \$1.43, selected.

KIPSKINS.—One packer is reported to have moved a few late April and early May kipskins during the fore part of the week, at the maximum prices of 20c for 15-30 lb. natives and 17½c for brands. Other packers still hold May production intact; market strong, with production light at this season.

The production of city kipskins is rather limited now, with a ready demand at 18c for 15-30 lb. natives and 17c for brands, the maximum prices; outside cities bring the same prices. Country kips are quotable at 16c, flat, f.o.b. shipping points.

Packer regular slunks are quotable at \$1.10, flat, and hairless at 55c, flat, last trading prices.

HORSEHIDES.—The market is not clearly defined on horsehides, due to the fact that individual sellers' ceiling prices govern. Highest published quotation during March on city renderers, with manes and tails on, was \$7.50, f.o.b. nearby shipping points, although some sellers are reported to have a ceiling of \$7.25 for that period. Trimmed renderers range around \$7.00@7.15, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo.

SHEEPSKINS.—Dry pelts are apparently quotable around 25½@26c per lb., del'd Chgo., for full wools, under the general ceiling set-up. Packer shearlings are moving steadily under OPA Regulation No. 141, with No. 1's priced at \$2.15, No. 2's \$1.90, No. 3's \$1.00, and the No. 4's grading bare to ¼ in., clipper cut skins and open wools grading less than 46 wool count, at 40c per skin. Effective on and after May 23, 1942, pickled sheepskins have been placed under OPA Price Regulation No. 145, which rolls back prices to approximately those in effect during last October, or around \$7.50 per doz. packer

production. Individual ceiling prices govern, being the highest price during the period of Jan. 1, 1942 to Mar. 31, 1942, reduced by a schedule of deductions for different price levels, f.o.b. production point. The printed schedule was available only late this week, and is still being studied by packers. No provision appears to have been made for spring lamb skins, none of which sold during the base period, and which usually command a better price. There has been trading by outside independent packers on May wool pelts, with \$4.00 per cwt. liveweight basis reported to have been paid in most instances, in line with general ceiling regulation; one packer who usually secures a premium is credited with getting \$4.10 per cwt. liveweight basis. Market not yet established on spring lamb pelts since ceiling effective; last trading reported prior thereto was at \$2.25 per cwt. liveweight for natives and \$2.50 for Californias.

Early estimate of Tanners' Council places April shoe production at 45,500,000 pairs, a slight increase over Mar. production of 44,815,000 pairs, and 4.6 percent over April, 1941. Manufacturers' schedules indicate that May production will be slightly below April, but probably above May, 1941.

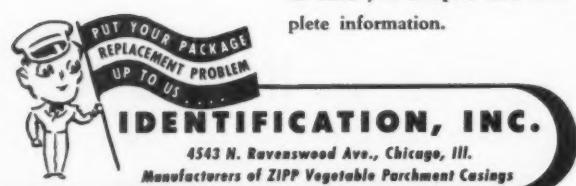
New York

PACKER HIDES.—There has been some trading already in May hides and at least some packers are understood to have sold whatever closed packs were



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available for first half of May, with ceiling prices paid for all selections.

CALFSKINS.—Demand continues strong for all weights of calfskins and both collectors and packers are distributing them to various buyers as soon as available, with the market kept closely sold up. Collector 3-4's are selling at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$30.00
Blood, dried, 16% per unit.....	5.50
Underground fish scrap, dried 11 1/2% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. port.....	5.50
Fish scrap, acidulated, 70% ammonia, 3% A. P. A. f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	5.25 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	\$37.50
Bone meal, raw, 44% and 50% in bags, per ton, c.i.f.	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.12 1/2
60% protein, unground.....	1.15

MEETINGS ON COMPANY TIME

Time spent by an employee as a voluntary member of a labor-management committee must be paid for when the meetings are held during regular working hours, according to a decision of the wage and hour division, U.S. Department of Labor.

CHICAGO PROV. SHIPMENTS

Provision shipments for Chicago for the week ended May 16, 1942:

Week	Previous	Same
May 16	week	week '41
Cured meats, lbs.	34,249,000	27,075,000
Fresh meats, lbs.	46,825,000	69,668,000
Lard, lbs.	10,854,000	11,440,000
		9,305,000

OFFERS WANTED:

- Hog Casings
- Hog Bungs
- Hog Bung Ends
- Sheep Casings
- Beef Bungs
- Beef Middles
- Beef Rounds
- Beef Bladders

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

The situation was generally unchanged in the provision market following the release of permanent ceilings on practically all pork cuts. Just a sprinkling of meats was offered for sale. The lard trade was lower on reports that the FSAC was bidding under previous levels. However, there were indications of liberal buying of meats this week.

Cottonseed Oil

Valley and Southeast crude, 12 1/2% bid; Texas, 12 1/2% was bid at common points.

Quotations on New York bleachable cottonseed oil, Friday close, were: July 14.30 b; Sept. 14.23 b, 14.28 ax; Oct. 14.19 b, 14.25 ax; Dec. 14.10 b, 14.16 ax; Jan. 14.10 b, 14.20 ax; 14 sales.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 16, 1942, were 6,830,000 lbs.; previous week 5,664,000 lbs.; same week last year 5,285,000 lbs.; Jan. 1 to date, 118,977,000 lbs.; corresponding period of last year receipts were 105,556,000.

Shipments of hides from Chicago for week ended May 16, 1942, were 6,320,000 lbs.; previous week 6,421,000 lbs.; same week last year, 5,292,000 lbs.; Jan. 1 to date, 117,211,000 lbs.; same period last year, shipments were 103,676,000.

EASTERN FERTILIZER MARKETS

New York, May 20, 1942

Sales of cracklings were made at \$1.12 1/2 f.o.b. New York which is an advance of .02 1/2c per unit. The market is firm and well sold up. Sales of blood were made at \$5.40 and then \$5.50 which is the present asking price. Tankage is steady with fair offerings available. Underground fish scrap has sold at ceiling prices for foreign stock.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 23, 1942:

PACKER HIDES	
Week ended	Prev. week
May 23	Cor. week, 1941
Hvy. nat. stra.	@15 1/2
Hvy. Tex. stra.	@14 1/2
Hvy. butt brnd'd	
stra.....	@14 1/2
Hvy. Col. stra.	@14
Ex-light Tex. stra.....	@15
Brnd'd cows.....	@14 1/2
Hvy. nat. cows.....	@15 1/2
Lt. nat. cows.....	@15 1/2
Nat. bulls.....	@12
Brnd'd bulls.....	@11
Calfskins.....	23 1/2 @27
Kips.....	@20
Kips, brnd'd.....	@17 1/2
Slunks, reg.....	@1.10
Slunks, hrs.....	@.55

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES	
Hvy. steers.....	@13 1/2
Hvy. fed.....	@13 1/2
Extremes.....	@15
Buffs.....	@15
Bulls.....	9 1/2 @10 1/2
Calfskins.....	16 @23
Kips.....	@18
Slunks, reg.....	@1.10
Slunks, hrs.....	@.55

All country hides and skins quoted on flat basis.

SHEEPSKINS	
Pkr. shearlgs.....	@2.15
Dry pelts.....	@26

FSCC PURCHASES

Purchases by the FSAC on Thursday and Friday, as announced Saturday morning, May 16, consisted of 34,783,328 lbs. lard; 19,003,184 lbs. canned pork products; 6,668,892 lbs. canned ration meat; 12,077,000 lbs. cured pork; 2,693,166 lbs. Wiltshire sides; 5,300,500 lbs. frozen pork loins; 30,000 lbs. frozen pork trimmings; 71,535 bundles, 100-eds. each, hog casings; 350,000 lbs. edible tallow.

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LIVESTOCK MARKETS

Weekly Review

Hog Prices Higher and Cut-Out Poorer

NO DOUBT prices paid by packers for hogs are on a favorable basis for the producer, but the story is different from the packer. Not in several months has the hog test (see page 32) figured in favor of the processor, and this week the cut-out results were at the poorest levels in many months. Live hogs averaged higher, but selling prices of green meats remained on a steady basis, and at the maximum allowed by ceiling laws.

With the announcement of permanent pork prices on all items, the trade showed further strength with demand somewhat in excess of supplies. However, farmers have been marketing larger numbers at the leading centers this week, although by no means has volume reached the level where supplies have been excessive. But there is a bigger percentage of fall pigs arriving daily and slaughter figures at 27 centers reveal that production of pork is at record-breaking levels for this time of year. The distribution of these hogs has varied from previous years, in that a bigger percentage is being slaughtered at interior plants and fewer at the more eastern points. The narrow spread in prices among the various markets is responsible for the uneven distribution of hogs.

An expansion in cattle marketings at leading points afforded no relief to packers working under the beef ceilings this week. Broad consumer demand for beef forced buyers to pay higher prices for all bovine stock, so that costs of beef animals were at highest levels since the maximum price regulation was first announced. Eastern packers were calling for large numbers of cattle and

heavy shipments were reported from western markets. This broad competition lifted cattle rates to higher levels at all points this week. The medium and lower grade cattle showed the greatest advance; demand is gradually picking up for the lower costing stock and also for the cheaper meat.

There seemed to be no stopping point in the lamb market, for this is the only class of livestock not affected by government controls. Prices gained this week and little spread was seen between woolled and shorn lambs. Late in the week, full woolled lambs cashed at \$15 while clipped stock brought \$14.65. Only very low grade lambs have to sell in the \$13 column now, with favorable wool and pelt prices proving a stimulus to the market.

MARCH CANADIAN EXPORT

Exports of most meat and meat products from Canada for March were sharply above the same month last year. Sharpest increases were in beef, bacon and canned meats, while less pork and lard were shipped out than in March, 1941.

Bacon exports at 57,921,200 lbs. were more than three times greater than the 17,479,600 lbs. shipped out a year earlier. The beef total, at 2,069,400 lbs., compared with 297,300 lbs. in March, 1941. Canned meat exports at 606,360 lbs. were sharply above the 19,428 lbs.

TO HOLD FAT STOCK SHOW

A Chicago market fat stock and cattle competition will be held at the Chicago stock yards next fall at approximately the same time that the 1942 International exposition had been scheduled. The exposition was recently cancelled following report of word from Joseph B. Eastman, director of the Office of Defense Transportation, stating that common carrier facilities will be taxed to the utmost by war.

Most of the cattle intended for the fat show have now been on feed for some time, it was pointed out in many letters received by officials. The stock would have to be marketed eventually and no additional transportation will be required for a special showing of them.

shipped in the same month last year. The pork total dwindled from 1,870,000 lbs. in March, 1941, to 749,400 lbs. for March this year. Lard, at 19,700 lbs. was off more than 50,000 lbs. from the same month of the previous year.

Live cattle exports, the bulk of which were to the U.S., numbered 4,708 head in March while calves totaled 5,524 head. A year ago, cattle movement was 6,624 head and calves only 2,617 head. However, the three-month total of cattle exports at 54,744 head was sharply above the 28,517 head sent out in the same period of 1941. Calf exports at 10,075 head were slightly heavier.

CANADIAN MEAT AND LIVESTOCK EXPORTS IN MARCH

	March 1942	March 1941	3 mos. 1942	3 mos. 1941
Cattle, no.	4,708	6,624	54,744	28,517
Calves, no.	5,524	2,617	10,075	9,588
Hogs, no.	8	26	16	606
Sheep, no.	67	141	1,910	590
Beef, lbs.	2,069,400	297,300	6,560,100	951,900
Bacon, lbs.	57,921,200	17,479,600	147,144,800	105,322,100
Pork, lbs.	718,400	1,879,000	2,088,900	4,849,200
Mutton & Lamb, lbs.	66,500	13,000	157,900	48,500
Canned Meats	606,360	19,428	1,428,782	54,851
Lard	19,700	73,200	135,600	233,600
Lard Compound	1,500	23,500

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CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., May 21.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, losses on the hog market early in the week were almost wholly recovered later, with current prices steady to 5c lower than last week's close.

Hogs, good to choice:

160-180 lb.	\$13.10@13.95
180-200 lb.	13.80@14.05
200-240 lb.	13.80@14.05
240-270 lb.	13.80@14.05
270-300 lb.	13.80@14.05
300-330 lb.	13.80@14.05
330-360 lb.	13.65@13.95

Sows:

300-330 lb.	\$13.60@13.85
330-360 lb.	13.60@13.85
400-500 lb.	13.90@13.60

Receipts of hogs at Corn Belt markets for the week ended May 21:

	This week	Last week
Friday, May 15.	22,000	38,700
Saturday, May 16.	27,000	32,100
Monday, May 18.	35,500	33,900
Tuesday, May 19.	40,000	22,600
Wednesday, May 20.	27,000	36,400
Thursday, May 21.	31,300	32,300

NEW YORK LIVESTOCK

Livestock prices at Jersey City, May 18, 1942, as reported by the Agricultural Marketing Administration were:

CATTLE:

Steers	unquoted
Cows, medium	\$ 9.25@10.00
Cows, cutter and common	8.25@ 9.25
Cows, canners	6.50@ 8.25
Bulls, good	10.50@11.25
Bulls, medium	9.75@10.50
Bulls, cutter to common	8.50@ 9.75

CALVES:

Vealers, good to choice	\$15.00@16.50
Vealers, common and medium	11.00@15.00

HOGS:

Hogs, good and choice	190 lb. \$14.40
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LAMBS:

Lambs, shorn	unquoted
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Receipts of salable livestock at Jersey City market for week ended May 16, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,305	1,029	447	21
Total, with directs	7,567	11,876	22,415	47,048
Previous week:				
Salable receipts	1,399	1,185	254	21
Total, with directs	4,435	14,935	20,637	46,321

*Including hogs at 31st street.

MORE OIL FROM NEW SEED

A new strain of cottonseed which will yield a third more oil has been developed by the University of Texas, Dr. G. W. Goldsmith, director of the school's research laboratory, announced this week. The new variety has been tested on several small plots near Austin, Tex.

It is said that the new breed raises the yield of cottonseed oil from 300 lbs. per ton of seed to 400 lbs. Cotton grown in that territory generally yields much less oil than in other sections and cottonseed crushers have expressed the belief that the new strain, if grown in other sections, would yield a still richer proportion of oil.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, May 21, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS & GILTS:

Good and choice:

120-140 lbs.	\$12.50@12.00	\$11.95@12.00	\$13.40@13.75	\$14.00@13.10
140-160 lbs.	12.85@13.75	12.95@13.75	13.65@14.00	14.05@14.15
160-180 lbs.	13.50@14.20	13.70@14.10	\$13.65@14.00	13.90@14.10	13.90@14.10	14.10@14.20
180-200 lbs.	14.00@14.25	14.05@14.10	14.00@14.10	14.00@14.15	14.00@14.10	14.15@14.20
200-220 lbs.	14.15@14.30	14.05@14.10	14.00@14.10	14.00@14.15	14.00@14.10	14.15@14.20
220-240 lbs.	14.15@14.30	14.05@14.10	14.00@14.10	14.00@14.15	14.00@14.10	14.15@14.20
240-270 lbs.	14.10@14.25	14.05@14.10	14.00@14.10	14.00@14.15	14.00@14.10	14.15@14.20
270-300 lbs.	14.10@14.25	13.95@14.05	14.00@14.15	13.95@14.05	14.00@14.10	14.15@14.20
300-330 lbs.	14.05@14.25	13.85@14.00	14.00@14.15	13.95@14.05	14.00@14.10	14.15@14.20
330-360 lbs.	14.00@14.20	13.80@13.95	14.00@14.15	13.90@14.00	14.15@14.20	

MEDIUM:

160-220 lbs.

13.00@13.90	13.15@14.00	13.25@14.00	13.60@14.00	14.10@14.15
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SOWS:

Good and Choice:

270-300 lbs.	13.90@14.00	13.80@13.85	13.90@14.00	13.65@13.80	13.85@14.10
300-330 lbs.	13.90@14.00	13.80@13.85	13.85@14.00	13.65@13.80	14.05@14.10
330-360 lbs.	13.90@14.00	13.70@13.85	13.85@14.00	13.65@13.75	14.05@14.10

Good:

360-400 lbs.	13.90@14.00	13.60@13.75	13.75@13.90	13.65@13.75	14.05@14.10
400-450 lbs.	13.85@13.90	13.50@13.70	13.75@13.85	13.60@13.70	14.05@14.10
450-500 lbs.	13.75@13.85	13.35@13.60	13.75@13.85	13.55@13.65	14.00@14.10

Medium:

250-300 lbs.	13.00@13.65	13.10@13.70	13.35@13.75	13.45@13.70	14.00@14.10
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

750-900 lbs.	14.50@16.25	14.00@15.00	13.50@15.00	13.25@15.00	13.25@15.00
900-1100 lbs.	14.75@16.50	14.00@15.00	13.50@15.25	13.25@15.00	13.25@15.00
1100-1300 lbs.	15.00@16.75	14.00@15.00	13.50@15.25	13.25@15.00	13.25@15.00
1300-1500 lbs.	15.00@16.75	14.00@15.00	13.75@15.25	13.50@15.00	13.25@15.00

STEERS, Good:

750-900 lbs.	13.25@14.50	12.50@14.00	12.25@13.50	12.25@13.25	12.25@13.25
900-1100 lbs.	13.25@14.75	12.50@14.00	12.50@13.50	12.25@13.25	12.25@13.25
1100-1300 lbs.	13.25@15.00	12.50@14.00	12.50@13.75	12.50@13.50	12.25@13.25
1300-1500 lbs.	13.25@15.00	12.50@14.00	12.50@13.75	12.50@13.50	12.25@13.25

STEERS, Medium:

750-900 lbs.	11.75@13.25	11.00@12.50	11.25@12.50	10.75@12.50	10.50@12.25
900-1100 lbs.	11.75@13.25	11.00@12.50	11.25@12.50	10.75@12.50	10.50@12.25

STEERS, Common:

750-900 lbs.	10.25@11.75	10.00@11.25	10.25@11.50	10.00@11.00	9.75@10.50
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STEERS, Heifers & Mixed:

Choice, 500-750 lbs.	14.00@15.00	13.25@14.00	12.75@13.50	13.25@14.00	11.75@13.00
Good, 500-750 lbs.	13.00@14.00	12.25@13.25	11.50@12.75	11.75@13.25	11.50@12.75

HEIFERS:

Choice, 750-900 lbs.	14.00@14.75	13.25@14.00	12.75@13.50	13.25@14.00	11.75@13.25
Good, 750-900 lbs.	13.00@14.00	12.25@13.25	11.50@12.75	11.75@13.25	11.50@12.75
Medium, 500-900 lbs.	11.00@13.00	10.50@12.25	10.25@11.75	10.00@11.75	9.75@11.50
Common, 500-900 lbs.	9.50@11.00	9.50@10.50	9.00@10.25	8.50@10.00	8.75@ 9.75

COWS, all weights:

Good	10.50@11.50	10.00@11.25	10.00@10.50	9.75@10.50	10.00@10.75
Medium	9.50@10.50	9.25@10.00	9.25@10.00	8.75@ 9.75	9.25@10.00
Cutter and common	8.25@ 9.50	7.50@ 9.25	7.50@ 9.25	7.25@ 8.75	7.75@ 9.25
Canner	7.00@ 8.25	6.50@ 7.50	6.25@ 7.50	6.00@ 7.25	6.75@ 7.75

BULLS (Yds. Excl.), all weights:

Beef, good	10.75@11.25	10.25@10.50	10.10@10.40	10.00@10.50	10.00@10.75
Sausage, good	10.50@10.90	10.00@10.50	10.10@10.40	10.00@10.25	10.00@10.50
Sausage, medium	9.75@10.50	9.00@10.00	9.40@10.10	9.25@10.00	9.50@10.00
Sausage, cutter					

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 16, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,881 hogs; Swift & Company, 1,748 hogs; Wilson & Co., 5,861 hogs; Western Packing Co., Inc., 1,742 hogs; Agar Packing Co., 6,248 hogs; Shippers, 4,290 hogs; Others, 27,480 hogs.

Total: 20,881 cattle; 8,550 calves; 52,200 hogs; 27,580 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,034	448	4,607	8,010
Cudahy Pkg. Co.	1,545	508	2,394	5,702
Swift & Company	2,294	389	3,324	7,516
Wilson & Co.	1,416	390	2,030	3,438
Indep. Pkg. Co.	...	455
Meyer Korubum	1,202	42	1,198	10,774
Others	3,458	76
Total	12,949	1,777	14,008	35,440

OMAHA

	Cattle and calves	Hogs	Sheep
Armour and Company	5,667	5,095	13,434
Cudahy Pkg. Co.	4,056	3,817	9,419
Swift & Company	4,310	2,497	8,254
Wilson & Co.	2,363	3,284	1,283
Others	...	9,641	...
Cattle and calves: Eagle Pkg. Co., 14; Greater Omaha Pkg. Co., 12; Geo. Hoffman, 82; Kroger Pkg. Co., 689; Nebraska Beef Co., 388; Omaha Pkg. Co., 192; John Roth, 167; South Omaha Pkg. Co., 601; Lincoln Pkg. Co., 102.			
Total	18,762	24,334	hogs and 32,390 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,945	1,786	11,349	2,339
Swift & Company	2,552	2,388	12,979	2,651
Hunter Pkg. Co.	1,235	342	9,904	494
Krey Pkg. Co.	2,623	...
Heif Pkg. Co.	2,805	...
Siehoff Pkg. Co.	3,246	...
Shippers	2,612	2,041	9,986	...
Others	2,545	135	5,723	639
Total	10,889	6,602	63,446	6,123

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,661	278	7,724	14,078
Armour and Company	2,058	314	8,626	7,313
Others	2,411	36	491	2,214
Total	6,130	628	16,841	29,605

Not including 1,697 hogs bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,674	40	6,011	1,498
Armour and Company	2,883	45	5,604	1,952
Swift & Company	2,777	51	3,258	1,737
Shippers	4,428	3	6,569	67
Others	221	8	11	...
Total	12,983	147	21,453	5,254

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,305	411	4,519	2,727
Wilson & Co.	1,383	361	4,280	2,233
Others	262	14	671	...
Total	2,950	786	9,470	4,960

Not including 53 cattle and 2,112 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,224	219	7,447	5,885
Wichita D. B. Co.	21
Dunn & Oertag	109	...	198	...
Fred W. Dold	204	...	451	...
Sunflower Pkg. Co.	45	...	174	...
Excel Pkg. Co.	391
Others	1,840	...	590	106
Total	3,834	219	8,912	5,991

Not including 30 cattle, 6 calves, 1,132 hogs and 191 sheep bought direct.

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,716	471	5,017	12,194
Swift & Company	1,929	295	3,210	11,827
Blue Bennett Pkg. Co.	223	10	741	66
City Pkg. Co.	55	...	501	...
H. Rosenthal	2	...	44	5
Total	3,925	776	7,513	24,002

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,198	110	3,825	4,029
Swift & Company	1,317	95	3,753	4,118
Cudahy Pkg. Co.	837	50	2,249	1,063
Others	1,635	211	1,170	3,066
Total	4,987	466	10,997	12,876

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,606	2,646	12,308	1,421
Dakota Pkg. Co.	1,160	149
Katz Pkg. Co.	130	22
Bartusch Pkg. Co.	312	65
Cudahy Bros.	4	1,478	...	308
Rifkin Pkg.	715	78
Swift & Company	5,404	3,545	18,878	1,723
Others	3,093	776
Total	15,174	8,759	31,186	3,455

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	391	1,052	9,641	69
Lohrey Packing Co.	2	...	239	...
H. H. Meyer Pkg. Co.	15	...	4,022	...
J. Schlahter	93	189
J. F. Schroth P. Co.	215	248
Shipper	76	...	2,267	...
Others	1,229	760	176	176
Total	2,021	2,220	20,815	427

Not including 1,105 cattle, 5,750 hogs and 813 sheep bought direct.

TOTAL PACKER PURCHASES

	Week ended	Prev. week	Cor. week
Cattle	May 16	May 16	1941
Hogs	281,175	294,529	309,238
Sheep	182,193	194,333	189,530

EARLY LAMB CONDITIONS

Weather and feed conditions during April in the principal early lambing areas were generally favorable for development of early lambs. As a result of these improved conditions, early lambs made unusually good growth. Around the first of this month, lambs were in average or better condition in all areas except the far northwestern states, where April conditions were relatively less favorable. New feed was late in this region and by May 1 the lambs had not fully recovered from earlier set-backs.

Marketings of early lambs in April from California and Arizona were somewhat larger this year than last and quality was better. During May, marketings from these states are expected to be smaller than a year earlier. Supplies of early lambs from other states will also probably be smaller than in May, 1941.

Although range conditions in Texas improved considerably during April, continued rainfall delayed shearing, which will tend to hold back marketings of shorn grass-fat yearling lambs and wethers. Slaughter supplies in June are expected to be fairly large for lambs from the early areas and for grass-fat yearlings from Texas.

CALIF. INSPECTED SLAUGHTER

State-inspected kill for April:

	No.
Cattle	59,163
Calves	32,767
Hogs	103,427
Sheep	72,846

Meat food products produced during the month were:

	Lbs.
Sausage	4,536,754
Pork and beef	5,046,642
Lard and substances	1,653,403
Total	11,236,799

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS*

	Cattle	Calves	Hogs	Sheep
Fri., May 15	984	458	11,218	...
Sat., May 16	85	39	6,567	3,042
Mon., May 18	16,853	897	20,388	8,722
Tues., May 19	8,844	1,652	25,467	7,163
Wed., May 20	9,975	1,066	15,117	4,834
Thurs., May 21	6,500	1,000	15,500	4,500

*Including 266 cattle, 765 calves, 29,089 hogs and 12,759 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., May 15	583	56	1,687	1,133
Sat., May 16	266	17
Mon., May 18	3,888	12	612	614
Tues., May 19	2,909	47	480	238
Wed., May 20	3,469	60	198	240
Thurs., May 21	1,500	...	1,200	1,000

	May	Year
1942	104,224	124,287
Calves	14,144	14,695
Hogs	272,900	290,284
Sheep	124,511	148,477
Total	59,966	251,473

*All receipts include directs.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, May 21:

	Week ended	Prev. week
Hogs	May 21	May 21
Packers' purchases	49,678	47,154
Shippers' purchases	3,987	3,766
Total	53,665	50,920

HOG RECEIPTS, WEIGHTS AND PRICES

No.	Avg. Wt.	—Prices—
Rec'd	lbs.	Top Av.
*Week ended May 16	91,200	\$26.14 12.25 \$14.00
Previous week	87,922	257 14.20 14.00
1941	86,960	261 9.20 8.90
1940	80,721	257 6.30 5.80
1939	79,188	255 7.25 6.90
1938	79,406	252 8.75 8.40
1937	46,527	237 12.15 11.85

Av. 1937-1941.....74,500 252 \$8.75 \$8.25

*Receipts and average weight for week ending May 16, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended May 16	\$14,00	\$6.75	\$14.15	...
Previous week	13,15	14.00	7.35	14.00
1941	10,25	8.90	4.50	10.30
1940	9,80	5.80	3.60	9.70
1939	9,80	6.80	4.00	9.30
1938	9,00	8.40	5.50	7.75
1937	11,65	11.35	4.50	10.00
Av. 1937-1941	\$10.10	\$8.25	\$4.00	\$9.40

At 11 markets: Hogs

	11 markets
Week ended May 16	350,000
Previous week	358,000
1941	346,000
1940	338,000
1939	297,000

At 7 markets: Cattle

	Cattle	Hogs	Sheep
Week ended May 16	137,000	293,000	179,000
Previous week	119,000	292,000	190,000
1941	142,000	284,000	171,000
1940	121,000	276,000	164,000
1939	122,000	239,000	148,000

Watch Classified page for bargains.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended May 16, 1942:

CATTLE		
	Week ended	Cor. week,
Sheep		
6,642	May 16	18,401
3,086		26,817
8,722		
7,163		
4,834		
4,500		
25,219		
36,256		
30,130		
30,851		
889 hogs		
Sheep		
1,133		
2,114		
2,238		
2,240		
1,000		
2,212		
6,620		
2,070		
5,426		
1941		
734,999		
87,370		
1,928,782		
982,514		
Total	118,493	107,230
*Cattle and calves.		133,771

HOGS		
	Week ended	Cor. week,
Chicago	97,759	99,411
Kansas City	47,523	44,526
Omaha	43,642	40,459
East St. Louis	97,725	91,382
St. Joseph	18,152	18,219
Sioux City	20,984	21,915
Philadelphia	3,224	2,233
Indianapolis	8,565	7,332
New York & Jersey City	3,789	2,947
Cincinnati	2,618	3,565
Denver	4,568	4,591
St. Paul	14,586	13,893
Milwaukee	3,439	3,358
Total	508,661	493,175
*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.		471,842

SHEEP		
	Week ended	Cor. week,
Chicago	50,398	45,930
Kansas City	22,566	25,260
Omaha	33,436	30,442
East St. Louis	9,671	10,407
St. Joseph	21,391	21,198
Sioux City	10,681	8,284
Wichita	6,182	6,441
Philadelphia	1,976	1,997
Indianapolis	1,401	1,689
New York & Jersey City	59,795	54,558
Oklahoma City	4,960	3,351
Cincinnati	1,355	1,171
Denver	7,600	7,911
St. Paul	3,455	6,720
Milwaukee	935	1,248
Total	235,722	226,332
Not including directs.		182,475

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during March:

	Mar. 1942	Feb. 1942	Mar. 1941
	Per cent	Per cent	Per cent
Cattle—			
Steers	54.64	51.17	50.74
Cows and heifers	41.97	45.36	45.60
Bulls and stags	3.39	3.47	3.66
Hogs—			
Sows	48.14	45.57	47.37
Barrows	51.11	53.68	51.96
Stags and boars	.75	.75	.77
Sheep and lambs—			
Lambs and yearlings	95.52	94.12	96.71
Sheep	4.48	5.88	3.29

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended May 14:

	Cattle	Calves	Hogs
Week ended May 14	619	131	3,747
Last week	946	109	5,125
Last year	1,340	218	4,346

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending May 16, 1942.....	7,803	2,057
	Week previous	8,006	2,643
	Same week year ago.....	10,371	3,023
COWS, carcass	Week ending May 16, 1942.....	420	966
	Week previous	400	1,172
	Same week year ago.....	737	906
BULLS, carcass	Week ending May 16, 1942.....	435	1,036
	Week previous	555	1,040
	Same week year ago.....	417	840
VEAL, carcass	Week ending May 16, 1942.....	12,404	1,231
	Week previous	17,019	1,006
	Same week year ago.....	15,366	1,399
LAMB, carcass	Week ending May 16, 1942.....	81,313	15,100
	Week previous	39,212	13,259
	Same week year ago.....	51,163	18,088
MUTTON, carcass	Week ending May 16, 1942.....	1,499	105
	Week previous	630	725
	Same week year ago.....	2,110	86
PORK CUTS, lbs.	Week ending May 16, 1942.....	1,635,065	803,489
	Week previous	1,966,077	305,864
	Same week year ago.....	2,756,708	394,079

LOCAL SLAUGHTERS

	WEEKLY INSPECTED KILL	CANADIAN LIVESTOCK PRICES
SHEEP	Week ending May 16, 1942.....	8,564
	Week previous	7,832
	Same week year ago.....	9,324
CATTLE, head	Week ending May 16, 1942.....	14,027
	Week previous	13,794
	Same week year ago.....	17,409
HOGS, head	Week ending May 16, 1942.....	42,520
	Week previous	40,794
	Same week year ago.....	42,189
SHEEP, head	Week ending May 16, 1942.....	59,692
	Week previous	54,731
	Same week year ago.....	57,865
Country dressed product at New York totaled 4,981 veal, 6 hogs and 151 lambs. Previous week 7,206 veal, 9 hogs and 325 lambs in addition to that shown above.		

WEEKLY INSPECTED KILL

Federal inspected slaughter of livestock at 27 centers showed a slight gain last week compared with a week earlier. Both cattle and sheep slaughter were lighter than for the same week of 1941, but the hog total was up about 5 per cent from last year. Most of the increase was at interior packing plants; some of the more eastern points reported smaller kills.

	Cattle	Calves	Hogs	Sheep
New York area ¹	8,565	14,072	42,296	59,795
Phila. & Balt. ²	3,103	1,680	28,968	1,378
Ohio-Indiana group ³	7,824	6,314	67,724	5,648
Chicago ⁴	23,786	5,904	97,759	50,398
St. Louis area ⁵	11,060	4,721	47,523	9,671
Southwest group ⁶	14,122	4,129	40,588	22,696
Omaha	15,161	547	43,642	63,436
St. Paul-Wis. ⁷	8,285	133	20,984	10,601
Interior Iows. & So. Minn. ⁸	22,558	26,652	98,453	10,494
Total	139,280	77,179	755,794	290,052
Total prev. week	181,698	79,301	748,153	276,596
Total last year	162,703	81,601	718,214	303,573

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul, and Mankato, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered in the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under Federal Inspection during that year.

	GOOD STEERS	VEAL CALVES	HOG CARCASSES B1*
Toronto	\$10.79	\$10.45	\$8.55
Montreal	11.85	11.10	8.90
Winnipeg	10.31	10.25	8.08
Calgary	10.25	10.25	7.90
Edmonton	9.85	9.75	7.75
Prince Albert	9.65	9.60	7.50
Moose Jaw	9.25	9.40	7.60
Saskatoon	9.00	9.00	7.65
Regina	9.50	9.25	7.35
Vancouver	11.50	11.25	8.85

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

	GOOD LAMBS
Toronto	\$13.50
Montreal	7.75
Winnipeg	11.50
Calgary	13.75
Edmonton	13.80
Prince Albert	13.80
Moose Jaw	13.85
Saskatoon	13.75
Regina	13.75
Vancouver	14.75

11.80

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FOR SALE—nearly new $7\frac{1}{2} \times 7\frac{1}{2}$ ammonia compressor. Rebuilt $3\frac{1}{2} \times 3\frac{1}{2}$ double automatic ammonia compressor. One 75 H.P. diesel engine. W-900. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

ONE Jacket Cooker, 4x8 feet without agitator. One No. 10 Boss Hog Dehairer. Cheap for immediate sale. CITY SALVAGE COMPANY, 421 Glen- arvin Ave., Lexington, Ky.

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EXPERIENCED fat and skin collector. Fully understands handling of business, including soliciting trade. Willing to travel. W-890, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N.Y.

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WANTED: Experienced Sausage Maker and combination casing and meat cutter. Small plant, So. Oregon. State age, experience, reference and salary expected. W-898, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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